

# PRISCILLA HELPS *for* HOUSEKEEPERS



Everyday Housekeeping  
Series – Vol. 2

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# Priscilla Helps for Housekeepers

The Second Book of the  
Everyday Housekeeping Series

A COLLECTION OF EVERYDAY HOUSEKEEPING "HELPS"  
GARNERED FROM THE EXPERIENCE OF NEARLY  
500 PRACTICAL PRISCILLA HOUSEWIVES

*Edited by*  
THE EDITORIAL STAFF OF  
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# Outside the House

## A Lawn or Hall Seat

A lawn seat may be made from a discarded wooden bedstead. Use the footboard for the back. Insert the side rails and measure the width desired for the seat (about eighteen inches). Saw these off. Saw the front legs from the head-board and use the remainder of it for the seat-board. Paint to harmonize with house.—Mrs. J. H. F.

## For the Camper's Stout Napkins

manila envelopes with the owner's name on the front make good napkin-holders for between meals, particularly where there are a number of napkins to be kept separate, as on camping trips, informal house-parties, etc. We have also used clothespins (the ones with a spring) for our family reunions, the name being printed with India Ink on the flat side of the pin.—G. C. H.



For the Camper's Napkins

## A Condensed Bonfire

When one has little space and must burn papers in an alley or small yard where there is danger of small bits flying and setting fire to near-by property try the following plan: Buy galvanized chicken wire fencing and make a wire basket in which to place the papers. Cross wires in the bottom a few inches from the ground to let the air pass under.—K. K.

**On the Veranda** We had several palms in large tubs on our veranda and were greatly troubled by our playful kittens scattering the soil over the floor until we conceived the idea of covering the soil with window-screen wire, cut to fit the top of the tub. After this we had no trouble, and they could climb all over the palms without doing any harm. Cut the wire the full size of the top of the tub, then cut a circle in the centre for the stem and slit it from the centre to the edge and slip in place. Tack lightly to the edge of the tub. The roots can be watered through the wire.—Mrs. H. J. B.

## A Home-made Hammock

We have made a hammock, which we find very enjoyable, out of a spring cot. We took the legs off and turned them up, nailing securely and connecting with a strip of one by three across the top of the back. We hung it from the limbs of trees with a heavy rope and tacked striped ticking on the ends and back, put in the mattress and some pillows. This cost us nothing, as we had the material on hand. Such a hammock is delightful in summer and equally so in winter if hung in the attic or some unused room as a resting spot.—Mrs. G. H. C.



An Adaptable Folding Awning



A Home Made Hammock

## Water-proof Matches

Many of us have encountered the annoying experience of finding ourselves miles from a store and all the matches in our possession so damp that they cannot be used. A fact worth knowing is that matches can be made water-proof, without injury, by dipping them in very hot melted paraffin. Allow them to cool and they are ready for use. The paraffin does not interfere with their use in the regular way, and they are absolutely protected from dampness. It is well to remember this when the spring and summer fishing and camping trips commence.

## An Adaptable Folding Awning

This adaptable and comfortable awning is better than a mere umbrella in that it allows more shade and a freer amount of circulation. Following is the mode of making: Buy four bamboo or cane poles about five feet long and fasten a brass hook into the top of each one. Now take four yards of material, one yard wide, either heavy unbleached muslin or dark green denim (either is soft and pliable). Cut goods into two-yard lengths and sew the strips together, making a four-yard square. Hem all four edges and at each corner sew a good sized brass eye to fasten over the hooks in the poles. Now drive your poles one foot into the earth or sand—wherever you have elected to pitch your habitation, about two yards apart in a square, and when you have adjusted your top to it you will have a four-yard area of shade open to the cooling breezes in which four people can sit comfortably. The chief joy of this awning is the fact that it can be easily carried, and as readily moved from place to place without inconvenience.—R. T. N.

## A Cheap Refrigerator for Campers

A cheap refrigerator that may be used in the summer cottage or for any emergency "camping time" is made by using a large iron wash-tub, a large granite pail, and a square of thin boards (cleated together) large enough to cover the tub. Use old table oilcloth to cover one side of this square, tacking along the edges with small furniture tacks. Wash well a small piece of ice and place in the pail. Fold a clean bath-towel and cover the ice pail. Place in centre of tub and your butter, meat, milk, etc., around the pail in the tub. You will have room for fruit, tomatoes, etc., between the other dishes. Then cover the tub with any clean white cloth and lay on the board top with the oilcloth cover down. Set the tub in a cool place and the ice will last for twenty-four hours.—Mrs. E. F. K.

# Helps with Flowers

**Geranium Trees** The burly Scotch gardener, showing us through the greenhouses smiled as we admired the luxuriant geranium and heliotrope trees. "You could grow these just as well," he declared, "simply keep all the side shoots trimmed off the little plant until it is at least twelve inches high, then let it branch out and you'll find you have as nice a little tree as you could wish. These are particularly pretty to grow for the autumn house plants. On leaving he gave us each a tiny heliotrope. I treated mine as he advised, and obtained a stocky little tree which is more interesting than an ordinary plant.—M. D.

**Rubber Plant** When the rubber-plant droops, and its leaves turn yellow and drop off, mix a teaspoonful of mustard in a cup of boiling water, cool slightly and pour on the soil in the pot. Sometimes a long, black, hard-shelled worm comes to the top, and if this is killed the plant will generally recover.—Mrs. C. P.

**To Preserve Natural Flowers.** Dip the flowers in melted paraffin, withdrawing them quickly. The liquid should only be hot enough to maintain its fluidity, and the flowers should be dipped one at a time, held by the stem and moved about for an instant to get rid of the air bubbles. Fresh flowers that are free from moisture make excellent specimens.—Mrs. N. M. M.

**A Table Ornament** Two years ago when serving grapefruit I planted some of the seeds in a flower-pot. Now I have four little grapefruit trees. With their dark green glossy leaves they make a beautiful table decoration, and there is no tropical plant more easily grown.—Mrs. S. E. B.

**Resetting Ferns** When resetting ferns, after placing soil around the roots place sawdust between that and the top soil and moisten it. The sawdust retains the moisture and the result is excellent.—Mrs. J. M. C.

**Fertilizer for House Plants** Dissolve thoroughly in a pint of boiling water, four ounces of sulphate of ammonia and two ounces of nitrate of potash. Bottle the liquid and cork tightly. Use a teaspoonful to three quarts of water. It stimulates growth better than liquid manure and is entirely inoffensive. A few drops put into the water of hyacinth glasses makes the bloom stalks richer in color and stronger, and has the further merit of being obnoxious to the white worms which attack the plants.—C. J. S.



Geranium Trees



Rambler Rose Safeguard



Plant Stand for Small Room

**Sending Flowers in a Mailing Tube** An excellent receptacle for sending flowers by post is a mailing tube. Lay the flowers upon a sheet of waxed paper in such a shape that they will fit the tube. Sprinkle lightly with water. Place a bunch of wet cotton or tissue-paper at the ends of the stems. Roll the flowers up carefully in the paper and twist the ends securely. Slide them into the tube. The paper which wraps the tube should be large enough to tuck in well at the ends to prevent the flowers from slipping.—M. E. S.

**Rambler Rose Safeguard** A neighbor of mine who has beautiful rambler rose bushes told me that the little green denim bags that hung here and there among the bushes contained moth balls. A friend had told her that she could keep vermin off her rose bushes in this way and to her surprise she found that it worked beyond her expectations. They should be hung there just as soon as the bushes begin to leaf in the spring.—F. F.

**Strong Plants from Seed** To make plants, grown from seed, stocky, fill the box about half full of soil when the seeds are first planted, and as the little seedlings grow up spindling, add more soil until the box is about full. The plants will be stocky and have fine roots for planting out-of-doors by the time the box is filled with soil.—S. P. K.

**To Keep Flowers Fresh** If you wish to send flowers to a distance, push the stem ends into pieces of raw potato. Line a pasteboard box with dampened cotton, lay the flowers in and cover with another sheet of damp cotton. In this way they will stay fresh for a long time.—Mrs. C. C.

**Plant Stand for Small Room** Not wishing to mar the window-casing by putting up supports for shelves, I had a carpenter make me a plant-stand like the illustration. The back legs are perpendicular, so that the stand can be set closely against the window. The front legs slant out at the bottom, thus acting as braces and also giving a greater width to the lower shelf and more room for flowers. From the lower shelf I hung a pretty curtain. The upper shelf is ten inches wide, the lower, twelve.—Mrs. P. G.

**Kitchen Decoration** A pretty and useful idea for kitchen decoration is a few pots of parsley in the windows. It is always ready to garnish dishes and is an attractive companion to watch.—Mrs. E. J. P.

# Decorative Helps

## Flower Receptacles

To utilize for flower receptacles the many beautiful jars and bowls of Indian and Mexican pottery, and other wares through which water percolates and forms a dampness ruinous to fine furniture, etc.: Heat paraffin wax, in double boiler, and, having the vessel slightly warmed to prevent cracking, pour in the liquid wax and keep turning and twisting the bowl or vase until every portion is covered with the paraffin, and it is cold. As only cold water is used for flowers, the vase will never leak.—M. L. P.

**Novel Portieres** Handsome portières resembling those of beads can be made by gathering in the autumn, and stringing in strings of strong linen thread, the bright seed pods of the sweet briar rose. Before being hung on tiny brass hooks, screwed into the door casing or a stick, to be placed in the doorway later, they should be hung where they can dry thoroughly. A thin coat of varnish or shellac greatly improves their appearance and makes them durable.—F. J. B.

**Stenciling with Crayons** I wonder how many amateur stencilers know how successfully ordinary colored crayons may be used as a substitute for oil-paints or water-colors? Place the stencil on the material in the usual way, then fill in the design with the crayons in the same way as if one were using paints, and when all the pattern has been transferred, press with a hot iron. Before washing article so stenciled, soak first in a solution of salt and water to set the colors.—Mrs. T. A. O.

**Artistic Lanterns** My studio is a large attic with great oak rafters. Wishing to use candle light I thought of making pierced brass candle-lanterns, but it required too much time to make and properly shape them, and it occurred to me to use empty tin cans of a good size and of "brassy" hue. I made a paper pattern of right dimensions and pasted it upon the can. Then I fitted the can upon a round piece of wood and pierced the pattern by aid of a common small punch and hammer, also two rows on the bottom close to the rim. Remove the paper, which should be lightly pasted at joining ends and perhaps one or two other places, and the lantern is ready to be hung. Pierce three holes in the top of rim of the can and insert three small chains about fourteen inches long. (I obtained a small box for twenty-five cents which contained twelve yards of fine brass chain.) Join the other ends of chains in a small brass ring.

Inside the can drop a bit of hot candle



Home Decoration



Novel Portieres



Home-Made Shirt-Waist Boxes

grease and quickly press a small can-cover upon it. Any baking-powder-can cover will do. Then, repeat the same process in the cover to hold the candle in place. When lit the effect is charming. The little can-cover put inside keeps the candle grease from dripping through the bottom perforations to the floor.—J. F. M.

## Home Decoration

Artificial roses latticed across the windows are among the favorite devices of the professional decorators at the large balls, and suggest a charming decoration for a home wedding. Cut a square of pasteboard to fit across the inside of the smaller windows, making a lattice-work across it with white listing, and on this pin long festoons of pink or red rambling roses.—MARY V.

## Bungalow Ideas

A beautifully primitive bungalow I know with bark still on its rafters and rough stone within and without for the walls, boasts a dome for the dining-room light which is nothing but an inverted peach-basket stained green and attached to the ceiling rafters by means of three dog-chains. The candle-sticks in the other rooms are nothing but short sections of birch branches with a hollow dug in the middle to receive the candle; and birch twigs nailed so the walls serve as hooks to hold clothing.—M. A.

## Unightly Gas Fixtures

In an old house that had been modernized, we found the clumsy brass gas fixtures not only hideous but hopelessly out of harmony with hardwood floors and simple furniture. We stripped off the heavy gilding and exposed the foundation of plain half-inch gas pipe. Two coats of dull black paint gave a finish like wrought iron. The simple fine curves of the original designs of both brackets and chandeliers, when stripped of the ornate covering of tarnished gilt, were unobtrusive and indeed beautiful.—MARY S.

## Old Chenille Curtains

To use up old chenille curtains, ravel, cutting the warp each inch or two. Wind four strands together on balls and weave as ordinary rag carpet is woven, using fine dark-colored warp. With skill and taste in arranging colors a good imitation Smyrna rug can be made.—S. B. F.

## Home-made Shirt-Waist Boxes

Get a box of desired size, hinge on the lid and cover with tea matting. At top and bottom of sides and on edge of lid tack half-round molding to cover rough edge of matting.

# Library Suggestions

**For Wrapping Packages** When I have received packages, by mail or express, containing pictures, photographs, calendars, etc., and found a corner broken I have almost invariably noticed that the wrappings came only to the edge of the article enclosed. In sending thin packages, particularly at the holiday season, I always cut pasteboard or corrugated paper larger all round than the article, then cut little notches in the sides to keep the cord in place, thus preventing any slipping. Many times a valuable article has been marred or spoiled through careless wrapping.—M. H. B.

**A Good Library Table** Wanting a library table we made a splendid one out of a common oblong kitchen table. We fitted a piece of dark green leather over the top, putting a round beading around the edge to hold the leather. Then we painted the sides and legs a dull dark green color, and we had a table that looked well enough for any library.—M.

**Typewriting Hint** In these days when typewriters are so widely used in homes as well as offices, the following may be helpful—the hint was given me by my brother who is a typist. When making carbon copies and the carbon sheet seems ready to discard, try cutting off of one end the width of the typewriter space. You will in this way get the use of the space between the worn lines of the carbon. This cannot be realized until tried, but it is a considerable saving.—M. E.

**A Help for Students** This is of particular interest to high school boys and girls, and for those who have to carry books for reference. It has been used with a great saving of time and patience. In the back of each book, in a course where lectures are given on problems or exercises to be worked out, fasten a large envelope, or make one by fastening the ends and bottom of a large sheet of paper, to the sides and outside edge of the book in question. The opening for the papers will then be against the back of the book and they will be held firmly, saving the annoyance of having papers flying every which-way when the book is dropped or opened, and they will be where they can be consulted in a moment.—E. K.

**Pretty Little Match Safes** The familiar little white jars which hold extract of beef make very good match-holders. I have found the idea particularly helpful by placing them in a hallway or room in pairs, one for the unused, the other for burnt matches.—E. G.



A Good Library Table



Pretty Little Match Safes



A Home-made Magazine Stand

**A Home-made Magazine Stand** An attractive magazine stand may be made for about \$1.50, by following the illustration given below. If one does not care to use good oak for this purpose until assured of success a trial stand could be made of cheap wood, which could be painted or stained and used in the children's room for toys and picture-books.—Mrs. G.

**The Troublesome Glue and Mucilage Corks** Draw the cork from the mucilage bottle. Grease cork well with lard and return. It will never stick again.—M. F.

**Passé-partout Tape** I keep rolls of passé-partout tape in white, black, red, and brown, and am always finding new uses for them. The white, clipped into pieces and properly lettered, marks my fruit-jars and other kitchen cans, etc. Cracks in a cake-box where ants might have entered were first covered with the tape and then the box was painted. Clippings from magazines, torn by much handling, were made more lasting by a strip or more of this useful friend. Odds and ends of white paper may be cut into any desired size, clipped together and bound with the tape to make "impromptu note-books." Pictures from magazines can be preserved by covering with a piece of glass and binding with the tape. If pictures are smaller than the glass paste them on a piece of soft-tinted cardboard and cut the cardboard to fit the glass.—E. W. W.

**Uses for Paper Clips** A few of the wire paper-clips used in offices are exceedingly useful to have on hand. When sewing long seams use them to fasten the edges of the cloth together and no basting will be necessary. Turn up a hem the desired depth and place the fasteners at the bottom edge to hold in place. This also saves basting. Every woman receives numerous circulars and advertising letters which are printed on just one side of the paper. Lay a number of such sheets together with plain sides up. Fasten sheets together at the top with a clip and you have a handy writing-pad, which costs nothing.—Mrs. I. M. K.

**When Stamps Are Stuck Together** If stamps have become glued together do not soak them in water (the old method almost always used). Instead lay a thin paper over them and run a hot iron over it. They will pull apart easily and the mucilage will stay on them.—J. A. V.





# Helps with Home-made Furniture

## Modern Furniture from Old

An old-fashioned dresser with side mirror and hat box was made over into a pleasing table in less than fifteen minutes with the aid of a screw-driver. The back and box-like compartment were removed from the base, and the mirror was removed and hung the other way. This was much to be preferred to the clumsy dresser which was hard to arrange tastefully. A long pin-cushion broke the line at the back of the top, which might otherwise have seemed abrupt.—A. M. P.

**A Sewing Chair** My husband placed a drawer in the side of my sewing-chair. This little drawer slides under the seat of the rocker and is the most convenient place to keep my scissors, thread, thimble, and "pick-up work." Only upon close examination can this small drawer be detected.—Mrs. W. P. B.

## A Handy Work Stand

Secure a medium-sized cheese-box, a round piece of board, a little smaller than the box, three pieces of wood for the legs, size  $1\frac{1}{2}$  x  $1\frac{1}{2}$  inches and 26 inches long. Saw a notch about 34-inch deep and the thickness of the board, which is to be used for an under shelf, on one edge in each of the three legs at a distance of 10 inches from the top. Slip the board into these notches and fasten with small nails. Brace the top of the legs with small strips of wood and nail the bottom of the box on to the legs. Sandpaper all over and stain.

Cut a strip of suitable cloth long enough to go around the box and as wide as the box is high, allowing enough in width for turning under at top edge and for a seam on the bottom and a seam on ends. Cut another strip of cloth the same width and one-third of its length longer. Run a small hem in each edge of this and slightly gather about 34-inch from each edge, having the bottom gathered a little fuller than the top, so as to have sufficient looseness at the top. Stitch the gathered piece on to the plain piece at the bottom, letting the small ruffle at the bottom extend below the line of stitching. Also stitch the two pieces together about every five inches, forming pockets, and seam together at ends on the wrong side. The upper edge of the top ruffle should be a little distance below the top of the plain cloth. Slip the cloth around the outside of the box and tack the plain cloth to the top of box, using a narrow gimp to hold it securely in place. Also tack at bottom on line of gathers. When complete this is a useful work-stand. The pockets are to keep thread, scissors, needles, buttons, etc., the box is to hold work, and the shelf is for the "many things."—Mrs. H. M. W.



A Home-made Wardrobe

## A Home-made Cabinet

I had a table four feet wide and five feet long and I secured from my grocery six boxes of the sort that canned goods come in. I nailed them firmly one to another and the bottom ones to the table at the back. I covered table and shelves with oilcloth, hung a curtain across the front of the boxes, and I had as handy a kitchen-cabinet as one could wish for. Under the table I nailed cleats to support a wooden shelf on which I keep some of the kitchen utensils.—Mrs. E. W.

## A Home-made Wardrobe

When one cannot go to the expense of buying a real wardrobe a fairly good substitute may be made from a large dry-goods box. Get a long box and stand it on end. Line the interior, either with wall-paper or cretonne, put in hangers, and paint or stain the outside any desired color. Put a ten-cent curtain rod across the front, and hang from it a pretty figured cretonne curtain.—Miss C. H.

## A Sewing Stand from a Camp Stool

An excellent sewing-stand can be made from an old camp-stool. Remove seat, stain or enamel brown or white, get one yard brass chain, divide in half, tack this to posts on each side, so as to hold chair upright. Procure one and one-half yards of pretty cretonne, denim, or Art fabric, fold through middle, so as to have pattern on outside, now tack to cross pieces of frame with brass tacks, allowing three-fourths yard to hang down from between cross pieces, so as to form a bag with ends falling on outside of cross pieces or turned up and stitched so as to form pockets for scissors, threads, etc. This little article of furniture will serve equally well for holding magazines, papers, or music.—G. M. A.



A Sewing Chair

## The Old Bureau

Many housekeepers have stowed away an old-fashioned bureau. This is what I did with mine. I unscrewed the cumbersome top and had the bureau moved to my sewing-room. The large lower drawer I use in place of a scrap-bag and to hold new material. All pieces of material left over I roll up and tie, placing them in this drawer. When I am looking for them it is not necessary to turn out the whole collection. I see it as soon as I open the drawer. The other large drawer I keep for unfinished work. When I am sewing I place the work in here out of the way. Ironing-day the things needing a stitch are laid in here so that when I can snatch a moment everything is in readiness. The two small drawers hold scissors, thread, button-boxes, tape, and all sewing utensils.



The Old Bureau

# Concerning Walls and Windows

**Substitute for Curtain Rods** I had no curtain rods and hung my curtains on a cord, but had to tighten the cord constantly. Finally I tried using wire instead of string and have had no trouble since.—L. E.

**Uniform Curtains** I have found that the most satisfactory and economical way to curtain the windows on the second floor is to buy a bolt of pretty muslin; make the curtains of a uniform length and the hems at top and bottom of an equal width. There are always three or four curtains more than I need, and by changing them about, using them in turn, I have not to solve the question of curtains again for from two to four years, according to the care used in laundering.—"MERIT."

**Rings for White Shades** Get small screw-eyes, open the eye wide enough to insert a, large-sized ivory ring, then press together with pincers. With a small brush enamel the screw-eye with white paint and you have an attractive and serviceable ring for your white shades. These are easily cleaned with a damp cloth.—"JOSEPHINE."

**To Remove Wall Paper** Wet a strip at a time with water in which pulverized saltpetre has been dissolved in proportion of one-fourth of a pound to one gallon of water. It soaks through very quickly and allows the paper to come off easily in strips as it was put on.—Mrs. M. W. U.

**To Clean Oil Paintings** A slice of Irish potato will clean oil paintings without injury, and dipped in soda is excellent to brighten silver.—Mrs. G. S. T.

**To Clean Mirrors** Rub all the dust off of the mirror with a clean, damp cloth, then pour a little camphor on another cloth and rub over mirror. Let dry, then polish with a dry cloth.—Mrs. A. M. M.

**Painted Walls** If a dirty wall that is to be painted be first given a coat of starch water the dirt may be brushed off with the starch when the latter dries, and gives a clean foundation for the new paint.

**Backs for Old Picture Frames** When housecleaning we found some of the pictures would have to be taken apart and new backs put on. We bought table oilcloth and stretched on the back, gluing to the frame. It is so easy to clean and dust and I think helps save the picture.—IRENE.



To Clean Mirrors



A Hint for Wall Treatment



Backs for Old Picture Frames

**To Prevent Wall Paper Fading** To prevent wall-paper having a different color behind a picture place a tack at both lower corners of frame to allow the air to circulate through.—Mrs. J. S. V.

**Renewing Gilt Frames** Pour a few drops of ammonia on a piece of bread, preferably of the day's baking, but not over a day old, and rub the frame carefully with it. If the bread is very fresh it will clean them without the ammonia, but the latter makes the effect more lasting.—Mrs. A. McA.

**To Clean Washable Wall Paper** For any one having oil-cloth covering on walls and ceiling and dreading the thought of cleaning it, try my plan of steaming it by putting a boiler of water on the stove and letting it boil for two hours or more. The walls will be very damp and all dirt will be loosened. Take a dry cloth and go over the whole surface and it will clean like magic. This method will not loosen or injure the paper in the least. I discovered this by accident and cleaned two rooms in one and a half hours.

**Ecu Curtains** Keep your écu curtains and dresses the right shade by using a little ochre (powdered) mixed with a little water and strained into the water in which you rinse or starch the articles. Does not streak as coffee does and gives a clear écu tint.—Mrs. D. I. Y.

**Passe-partout Large Pictures** First bind everything together with wide white tape (use library paste for this), using it the same as binding, then carefully cover with the fancy binding, being sure the tape does not show. Care must be used with the long strips of binding or they will not go on straight. Also these pictures, being heavier, must have heavier cardboard for backing, through which loops of flat, narrow tin can be fastened for the hanging cord to be tied through.

**A Hint for Wall Treatment** Being late with housecleaning I overlooked the pantry. The paper had become yellow, but was not torn, and having had the woodwork painted blue I put on a coat of the blue paint on the paper and found to my delight that paper can be successfully painted.—K. P.

**Protection for Wall Paper** While cleaning mop-boards the wall adjoining may easily be protected by using a piece of cardboard held at the upper edge of the board. This allows the cleaning-cloth to soil the cardboard instead of the wall.—Mrs. C. W. P.

# All About Stoves

## A Prevention of Fires

When there is danger from a defective flue, the fiercest fire can be extinguished in a few minutes by wetting newspapers thoroughly and placing on the coals, closing all dampers.—Mrs. W. G.

## A Sheet-iron Convenience

It will pay to get this simple device ready for the cool autumnal days. After the noontime luncheon we do not keep up the wood fire in the kitchen range during the afternoon, yet are enabled to serve a delicately browned roast at the six o'clock dinner. We shake the ashes well down in the hard coal stove in the sitting-room and then remove the ash-pan and slip in a piece of sheet-iron which has been fitted to the place occupied by the ash-pan. This iron prevents the ashes from falling, and all we have to do is to place our roast in this improvised oven, adding the potatoes about an hour before serving, and we have a roast with browned potatoes fit for a king. Anything in the way of meats and vegetables which require long slow cooking may be baked in this oven, and oatmeal is delicious cooked in this way in a covered dish with plenty of water.—MARY L. D.

## A Home-made Fireless Cooker

I got a fifty-pound wooden lard bucket from my grocer and lined it with a number of thicknesses of newspaper, breaking the points. I then put in my bucket (an enameled one is the best), which must have a tight lid. Then I tore up pieces of paper and packed in tightly between bucket and lining, making a sort of nest so as to exclude all air. After putting the things to cook I placed several newspapers over the top, over which I threw a cushion. I have cooked chicken, tongue, stews, all sorts of vegetables and breakfast foods with perfect success. All kinds of cereals, meats, and stews I bring to a boil, put immediately into the cooker and allow them to remain all night. In the morning I repeat the process, seasoning and thickening if required. If vegetables are put in after breakfast, at dinner-time they are piping hot and ready to serve at once.—Mrs. W. K. G.

## A Gas Stove Plan

I reduce the amount of my gas bill in many little ways, as follows: Place the dish-pan on one burner of the gas stove, one-third full of water; then put vegetables, rice, and meats in small cans or crocks and place these in the pan of hot water. In a few minutes they will begin to cook, and one can attend to one's other duties without fear of their burning. When your dinner is cooked the dish-water is also ready.—S.

## One Way to Save Gas

One hot day I was going to iron and boil my dinner on a two-burner gas plate when I found one burner was clogged. The idea struck me to set my stewer on top of the two flat-irons and let it boil. So the one burner boiled my dinner and kept the irons hot.—Mrs. T. B. D.

## Warming Oven

From my oil stove oven I have made a line warming oven for my cook stove by suspending it on strong, small ropes run through rings in the ceiling directly over one side of the stove next to the stovepipe. The hot air from the stove enters the bottom opening in the oven and keeps dishes warm as toast, and crackers always crisp.

## To Save Gas

I have only recently gone to housekeeping, and had had no experience, but was anxious to live economically. Using gas only for cooking, I found the bills unreasonably large. Then I bought an oven which fits over one burner of the gas range. I paid one dollar for it. In this, with a little planning, I cook my whole dinner. For instance, I have one day cream of celery soup, beef stew in casserole, baked potatoes, and "Brown Betty" or baked custard. Another day I have vegetable soup, roast lamb, baked tomatoes, escalloped potatoes, and prune whip. It is very little trouble, and gas bills are not a quarter what they used to be.—M. C. R.

## Gas Stove

On top of the metal plate below the gas burners on a stove place a sheet of newspaper. This paper catches the particles which drop through while cooking. At the end of each day this paper may be removed and a fresh one made to take its place.—R. Z.

## Home-made Water System for the Range

This suggestion is for those who live in the country, or in a town where there is no water system. Take a common vinegar barrel and put a faucet near the bottom; put a coil in the stove, and connect the coil and barrel by means of water-pipe. The water will boil in an hour. We have a forty-gallon barrel with a lid for the top, so it can be easily filled, and find it very convenient.—Mrs. J. R. L.

## To Mend the Coal Range

When my coal range needed a new back I bought a few cents' worth of asbestos cement and made a plaster of it. Don't put it on too thick or the oven will be slow in heating. It dried in a few hours and has given perfect satisfaction.—H. B. P.



One Way to Save Gas



Warming Oven



A Gas Stove Plan

# Secrets in Cooking

## Secrets With Flour

Flour is one of the kitchen secrets which I employ in many ways. A teaspoonful sprinkled over the top of apple (juicy ones) or berry pies before placing the upper crust on enriches the flavor and keeps the juices from running out. A teaspoonful (for a pint) mixed with the sugar and cocoa or chocolate for a drink, gives a wonderful additional richness and smoothness and is the secret of the delicious chocolate served in European cafés. In custards also, in cooked salad dressings, Welsh rabbit, and in all recipes depending on eggs alone for thickening, a little flour adds to the dish. In some recipes calling for corn-starch flour can be used as a substitute. Added to the sugar and cooked together as the basis for sherbet and water ices, the flour gives a body and delightful smoothness besides bringing out the fruit flavors to advantage. No gelatine or white of eggs is necessary when flour is used in this manner.—Mrs. G. R. L.



To Soften Lemons

**When Stewing Apples** When preparing apples to stew first wash them well and wipe dry, then cook the peelings first; when soft drain through a colander. Cook the apples in this liquid and when nearly done add the sugar. The flavor is delicious. A half-dozen cloves make it still better.—F. I. H.

## A Short Cut in Cooking

Much work is avoided if, when flouring chops, steak, chicken, or anything to be rolled in cracker-crumbs or meal, one uses a small tough paper sack to hold the flour or meal instead of putting it on a plate. Drop one or two pieces into sack, catch by the top and hold tightly, turn upside down quickly once or twice, remove, drop into hot fat. Doughnuts may be sugared in the same way.—Mrs. H. C.

## A Sour Milk Precaution

Many cooks hesitate to use sour milk and soda for biscuits, because of the uncertainty of the amount of soda to be used to combine perfectly with the acid in the milk. I hit upon the idea of putting a small amount of cream of tartar in the flour. My plan is as follows: Into the sifter of flour I put a teaspoonful of soda, half a teaspoonful of cream of tartar, and then salt. Then I add the flour and lard and mix with sour milk, handling as lightly as possible. Every one praises the puffy, delicious result. The same idea works for dumplings, meat-pie crust, and other things in which sour milk and soda play a part.



Instead of Grating Chocolate

**Salt in Soup** Do not put salt into soup until you are through skimming it, as salt will stop the rising of the skum.—A PEARL.

**To Renew Lard** If lard is becoming slightly rancid the old flavor and odor may be removed by heating it, dropping in a lump of charcoal and letting it stand on the back of the stove for a while. I make my own charcoal by taking brands from the wood fire and dropping them in water.—WAAHYUNTAH.

**A Cocoa Hint** Cocoa will not lump if a little sugar is mixed with it before the hot milk is added.—M. D.

**To Soften Butter for Sandwiches** How provoking it is when one wishes to find the butter too hard to spread, when one must soften only a little at a time, or else have much of it too soft. Try this way: Thoroughly heat a bowl, then turn it over the butter. In a few minutes you will find the butter soft throughout.—A. I. M.



A New Fudge Secret

**Hard Lemons** When a few lemons are found to be hard and dry do not throw them away, but put them into a small vessel and cover them with boiling water. Place a cover over the pan and let them stand for two hours and they will be found to be almost as good as new.—M. D.

**Instead of Grating Chocolate** Break up a cake of chocolate and put through your meat grinder. Keep in a tight can. You will find it very convenient when in a hurry and it takes only a few minutes.—Mrs. J. B. O.

**A Lemonade Hint** If the sugar is dissolved in a little hot water before putting in it will not sink and will sweeten lemonade more quickly.—Mrs. E. W.

**A New Fudge Secret** My fudge is the envy of all my friends who want to know just "how I do it." I cook the fudge until I am sure it is done, that is when it balls firmly in cold water. Not until then do I add the butter. I find three drops of almond oil gives a better flavor than vanilla. I set the fudge dish in a pan of cold water and then stir it hard and fast (not whip or beat it), until it almost sets in the pan. Then I hurry it into biscuit tins into which I have fitted oiled paper, and mark into squares. As a rule it can be lifted out of the tins almost immediately. If the fudge starts to set too fast while in the cold water I take it out at once and stir it rapidly until it is ready to put into the tins. A couple of minutes stirring is all that is necessary, but the fudge is, oh, so creamy.—Mrs. A. F. B.



# Secrets in Cooking

**Mint in Tea** In addition to a few drops of lemon to a glass of iced tea add a sprig of mint. This makes a cooling and refreshing drink.—Mrs. E. M. P.

**A Valuable Hint** Particles of egg yolk can be removed from the white when accidentally dropped in. Touch bits of yellow with a dry cloth and they will readily adhere to same, while none of the white is absorbed.—Miss A. L. S.

**To Make Over Jelly** I thought I had spoiled a fruit jelly by adding too much water and at dessert time it had not congealed. I put it in a pan and brought to the boiling point, then poured into it three tablespoonfuls of corn-starch moistened in water and returned it to its mold. It was delicious served with whipped cream.—Mrs. R. McL.

**Burnt Sugar Syrup** A splendid syrup that is almost as good as genuine maple, may be made by putting a cupful of sugar, dry, into a pan on the stove. As soon as the sugar begins to burn a dark brown pour in about a cupful of hot water, let it boil until the syrup is of the right thickness. This is excellent for flavoring cakes, etc., and added to any ordinary frosting gives a fine color and flavor.—Mrs. H. A. C.

**A Whipped Cream Secret** To prevent whipped cream from getting watery after standing a short time, dissolve a little gelatine in two teaspoonfuls of water and whip in the cream. You can let it stand for hours and it will be as firm as at first.—W. W.

**To Whip Cream Quickly** To whip cream quickly add a pinch of baking soda.—Mrs. C. W.

**To Prevent Milk from Scorching** When boiling milk for a pudding or a soup take a little butter and grease the bottom of the vessel you intend using.—R. G. B.

**To Remove Scorch from Baked Articles** When bread, cake, pie, cookies, etc., are scorched in baking, grate it off with an ordinary grater. Leaves a smooth surface and does not break food as a knife does and there is no waste.—Mrs. A. S. K.

**To Remove the White Skin from Oranges** Just douse the orange in cold water or hold it under the faucet and scrape with a very sharp small knife. It will disappear as if by magic.—J. T. G.



*A Foreword about Preserves and Marmalade*



*To Make Over Jelly*



*To Remove Scorch from Baked Articles*

**To Keep Olives** When a large bottle of olives is opened and only part of the contents used, the remainder, though left in the brine, becomes comparatively tasteless. If half an inch of olive oil is poured on the top, and the bottle well corked, the olives will keep their flavor.—Mrs. C. B.

**For Baked Dishes** Try melting a tablespoonful of butter in a pan and stir your bread-crumbs in it with a fork till well buttered for top of puddings, etc. It will brown much better.—M.

**A Foreword About Preserves and Marmalade** When you wish to prepare preserves, fruit butters, marmalades, etc., in fact any confection which requires great care to prevent burning or sticking when cooked upon the top of the stove, the oven, moderately heated, is your best friend. Get everything ready in the usual way and when prepared for the final boiling process that requires constant watchfulness, place the fruit in granite or enameled pans in the lower part of the oven, close the door and just let them cook, being careful not to get the fire too hot. A steady moderate heat, such as is used in baking a fruit cake is the right thing. Once in an hour or so stir the fruit thoroughly, as the upper portion will otherwise become dry and may scorch. I make all sorts of preserves in this way. They cook slowly, the fruits preserve their shape and are delicious. Try it for orange marmalade in the spring and you will keep on I believe. Peach, plum, pear butter, etc., can be cooked in a large quantity in any kettle or small granite dish-pan—anything that your oven will contain. Catsups, etc., can be made in the same way. They can be cooked while the upper part of the stove is in use.—Mrs. A. S.

**To Remove Nut Meats Whole** If nuts are soaked in hot water a few hours, the meats will come out whole.—E. L. Mo.

**Substitute for Whipped Cream** When it is impossible to have whipped cream a delicious substitute can be made in the following way. Beat the whites of two eggs very stiff, slice evenly one banana, add to the eggs and beat until thoroughly dissolved, sweeten to taste with powdered sugar. With some leftover slices of cake it makes a good "emergency dessert."

**Boiled Custard** If boiled custard curdles pour quickly into a cold vessel and beat with the egg-beater and the custard will become smooth.—Mrs. W. F. B.

# Secrets in Cooking

**To Sweeten Cream** A little soda stirred into cream only slightly soured will restore its sweetness for use in coffee.—Mrs. C. H. M.

**A Beef Tea Hint** When making beef tea never add the salt until the meat has cooked some time. Salt acts upon the fibre, hardening it and preventing its giving out all its nourishing qualities.—Mrs. W. H. G.

**Testing Cake** When buying a new broom pull out a couple dozen or more of the fine smooth straws and put them in a clean bottle and place in cupboard to use when testing cake, etc. They will always be ready and clean.

**The Secret of Light Dumplings** To insure light dumplings drop them in the stew and leave the cover off the kettle until they are twice the size they were when dropped in, then place the cover on and boil for ten minutes.

**To Turn Cookies** When baking cookies use your cake turner for removing soft cookies from the rolling board to baking-pan. They are easily placed in the pan with no danger of getting them out of shape.—Miss E.

**Custard Hints** Before using milk for custard heat it thoroughly and cool it, then use in the usual way. The custard will not become watery. Add a little salt, as it improves the flavor. If the custard is to be put in a pie, mix one teaspoonful of flour with the dry sugar before adding the milk and eggs. This will take the place of one egg.—Mrs. W. L. O.

**To Improve Hamburg Steak** Grind with the steak some pieces of *boiled beef fat* thoroughly cooked, make into balls and fry as beef-steak in hot spider with some fat. This is an experiment of my own and I find it far more delicious than the usual method of grinding with raw fat of any kind, pork or beef, as one does not have to overcook the beef in order to cook sufficiently the fattened portions, and it is more juicy and sweet.—M. E. F.

**When Baking Potatoes** Wash and dry them and rub them over with some kind of grease. When baked they will have a rich satiny look and the outer skin will peel off as with tissue-paper, leaving the rich, nutritious part under it to be eaten instead of wasted as usual.—L. S. R.



Testing Cake



To Turn Cookies



For Freezing Ices

**To Remove Fish Odor** To take the odor of fish from a frying or baking pan place a good handful of potato peelings in it, pour boiling water on and let them boil ten or fifteen minutes. This is generally sufficient, but if any odor remains put in fresh water and peelings and let stand on the stove again.—Mrs. J. H. B.

**When Cooking Fish** A good way to prevent fish from breaking or sticking when removing it from the pan is to place three or four slices of salt pork in the pan, then after the fish has been thoroughly washed, dried, and rolled in flour place it on the salt pork. Besides preventing the fish from breaking it gives it a delicious flavor.—Mrs. H. S. L.

**Easy Way to Cook Macaroni** To prevent sticking, cook macaroni in a vessel with a sieve bottom. Pour boiling water over and cook in the usual way. When tender lift out the inner vessel and set on pan or sink-board. You will find this does away with sticking, also there is no danger of being burned with the steam while pouring water off, and the kettle and strainer are not hard to wash as is apt to be the way with vessels in which macaroni is cooked. This does not take as long as the double boiler.

**To Freshen Butter** Butter which has acquired a strong taste, as it sometimes will if kept a long time, may be made to seem fresh and be perfectly sweet if it is cut in rather small pieces and allowed to stand in sweet milk for six or eight hours. Wash off in clear, cold water and keep in an earthen jar.—F. B. P.

**To Keep Cheese from Molding** After it is cut, wet a cloth in vinegar, wring out and smooth same over the cut portion. For a small amount, cut the cheese in small pieces and press them in a glass jar, screwing the top on tight when the jar is full.—L. W.

**For Freezing Ices** In snowy winter weather scoop up a paulful of snow when making ice cream, mousse, or parfait. Salt as for ice. It costs nothing, does not need to be cracked, packs down easier, and being semi-frozen melts more quickly than ice, and hence does the freezing better and quicker.—A. P.

**To Improve Brown Gravy** Freshly cooked rice or steamed cold rice makes a most palatable addition to brown gravy.



# Economy in Household Planning

**Help in Getting Meals** I find it a great help to have menus made out two or three days in advance and hung in the kitchen (especially where the cooking is entrusted to hired help). This gives ample time for dishes that need lengthy preparation and to see that all needful articles are on hand. These menus may have to be varied somewhat to use left-overs, or added to in case of unexpected company. They are a help in preventing repetition.—Miss L. D.

**A Saving of Work** In making pies or biscuits, instead of using a wooden baking-board, I take a large sheet of clean white paper (a supply of which I keep for the purpose) and sift the flour and roll the dough out on this. When the work is done, and the pies are in the oven, the dishes and utensils used can be roughly scraped into this paper, which can be rolled up and burned.

**To Save Strength** Have a stool that can be pushed under the kitchen table. Sit down to peel potatoes or prepare your dinner. You will not feel as worn out when night comes.—Mrs. M. E. G. S.

**Work by Schedule** Women who have never worked by schedule do not realize the amount of time and energy that is wasted from lack of system. In a day that is carefully scheduled over twice as much can be accomplished as in a day that is not so ordered. Get an ordinary notebook, and on the first page write, "Work for to-morrow, July 6." On the page opposite, "Work accomplished." Each book should hold at least a month's record. Each night sum up your day's work under the heading, "Work accomplished," and then make your program for the following day. If you have not finished all that is planned, carry whatever is left undone to the next day. You may at first make the mistake of attempting too much in a day, but you will soon learn what can be accomplished without feeling hurried.

**To Remove Rust from Knives** To remove rust from a knife plunge the blade into an onion and leave it for an hour or so, then polish it in the usual way.—Mrs. H. J. F.

**A Cutting Suggestion** By using a warm iron when cutting out clothing you can do away with pins and weights on tissue-paper patterns. Lay the pattern on the material and press it lightly with a warm iron, the pattern will cling to the cloth.—S. C. CLARKE.



To Save Strength



To Remove Rust from Knives



A Cutting Suggestion

**A Regular Time for Odds and Ends** There are certain odds and ends where every housekeeper will gain much by having a regular time in which to give them attention. Let there be a regular fixed time once a month in which the housekeeper attends to the following things:

First. Go around to every room, closet, and drawer in the house, see what is out of order and what needs to be done, and make arrangements as to time and manner of doing it.

Second. Examine the store closets and see if there is a proper supply of all articles needed there.

Third. Go through the cellar and see if the salted provisions, vegetables, pickles, vinegar, and all the preserves and jellies are all right.

Fourth. Examine the closet of family linen and see what needs to be repaired and renewed.

Fifth. See if there is a supply of dish-towels, dish-cloths, bag-holders, floor-cloths, dust-cloths, wrapping-paper, twine, lamp-wicks, and all articles needed in kitchen work.

Sixth. Count over the spoons, knives and forks, and examine all the various household utensils to see what need replacing and what should be repaired.

Seventh. Have in a box a hammer, tacks, pinners, gimlets, nails, screws, screw-driver, small saw, and two sizes of chisels for emergencies when no regular workman is at hand. Also be prepared to set glass. Every woman should be able in an emergency to do such things herself. System in planning one's work is more than half of its accomplishment. M. M.

**For Light-house-keeping** I have reduced cooking on a little common one-burner kerosene stove to a fine art. For a light-housekeeping dinner for myself I place a deep two-quart pan half full of water on the stove. In the centre of this is a new tin cup containing custard. In the water surrounding the cup are peas and potatoes cut in small pieces. On this is a perforated pie-plate containing anything I wish to warm over, a piece of steak or fish on oiled paper, a roll or a slice of dry cake, or all three. This is covered with an inverted basin fitting snugly all around. And last of all, on the top of the basin is set my tiny coffee-pot covered with a cozy. The vegetables will cook in the time required for the custard, the bread or meat or cooked vegetable will be steamed through, and the water in the little coffee-pot will reach the boiling point,—ready for the one minute boiling over the flame—essential for good coffee.—H. C. W.



# Economies in the Kitchen

**With Limited Milk Supply** When the milk supply is limited from any cause save the water in which rice is boiled. When this is allowed to stand till it is jellied it makes a very economical substitute for milk, and can be used in all the cream soups, and needs not the thickening with butter and flour that milk must have.—S. M. H.

**Some Uses for Vinegar** Perhaps other young housewives like myself have found trouble in making flaky pie crust. I tried many recipes but could not seem to make good crust. A friend of mine told me to add one-half teaspoonful of vinegar to the cold water used to mix the dough. Since then I have had no failures, my crust is always good. A teaspoonful of vinegar added to the water in which beef is either boiled or roasted means more tender meat. A little vinegar boiled on the stove at the same time that cabbage is cooking takes away much of the evidence of that vegetable's presence. Last but not least add a teaspoonful to the water when cooking string beans. They become tender much more quickly and the vinegar does not spoil their flavor in the least.—Mrs. E. C. C.

**Use for an Old Flour Sifter** When the flour sifter has become useless as a sifter use it for boiling eggs. Place sifter with eggs in it in the boiling water, when done remove all at once.—Mrs. P. W. B.

**Use for Chafing Dish** When we have hot dishes of escalloped potatoes or oysters, macaroni, etc., I put them on to the table warm, simply setting the pan in which they were cooked inside one of the pans of my chafing-dish, and using its cover to cover the whole thing up. This keeps the food warm and we enjoy it served in this way.—H.

**How to Utilize Left-Over Pancake Batter** If there is any pancake batter left over from breakfast put it in a cool place until the next morning so it will not sour. Take slices of bread and dip in the batter and fry. This is as good or better than "French Toast."—C. R.

**To Keep Ice Cream** After the cream is frozen, instead of using more ice for packing, tear newspapers into medium-sized pieces and stuff firmly into the freezer. It can be wedged closely together, keeping out every bit of air. In this way ice cream will keep for several hours.



A New Use for Old Tinware



Use for an Old Flour Sifter



Use for Chafing Dish

**Left-Over Breads** Many of us have some left-overs in the bread line which we would

like to send back to the table in as attractive and disguised manner as possible. I keep a ten-pound bucket with lid into which I put all left-over biscuit and light bread. When I want toast (either dry or milk) I have it ready sliced. We are fond of biscuit a day or so old, cut and buttered plentifully and toasted to serve with jam, honey, or baked apples for breakfast. After breads are left longer than two days I carry them through the food-chopper (after drying thoroughly in the oven) and put away in glass jars for use in bread-making, rolling croquettes, etc. I make a cheese dish with milk, egg, cheese and from a half to one-third the quantity of bread-crumbs. We are fond of the flour muffins for breakfast and to save the expense of so much flour, also to make the muffins light, I use half as much crumbs as flour.—Mrs. M. E. W.

**Rice Water for Bread** Boil a cupful of rice for twenty minutes in plenty of water. Drain off the water with which to set the bread sponge and steam the rice for half an hour and use for dinner.—Mrs. R. J.

**Soap Pieces** An excellent way to save soap is to have ready an old tin can with holes punched in its top, into which put all little odds and ends of soap. This can be put in the dish water, and by shaking it in the warm water one will soon have suds.

**A New Use for Old Tinware** I had a small tin-boiler for hams which soon showed a number of small leaks and was unfit for its original purpose. After I enameled it with white its tendency to rust was overcome, and it is very useful to keep my bread in. I also had a tin oven belonging to a one-burner oil-stove. This was discarded for years, but I rescued it from the loft, and, after enameling it inside and out, it makes a splendid closet for my pies, which I bake four at a time.

**Drippings from Ham and Bacon** The waste of the smoked drippings was a great worry to me until I found out a way to clarify them. To each quart of melted fat allow a small raw potato. Slice this and cook in the fat for twenty minutes. The drippings can then be used to fry doughnuts, as shortening for molasses cookies, etc., without the least taste of smoke. I treat the fat from chicken and turkey in the same way, and strain through a cheese-cloth after clarifying.



# Frills with Meat and Eggs

**Left-Over Meat** Take cold roast or fried ham (any kind will be good), run through the chopper and season a little if necessary. Make a rich biscuit dough, roll on the board and spread the meat over it. Roll up to make a good shape. Now make a white or brown sauce, or, if you prefer a tomato sauce, and after you have baked the meat roll, pour over it one of these sauces and serve. For the sauce use a tablespoonful of drippings and one of flour, add a half pint of milk, or tomato liquid (if you wish the tomato sauce), season and serve. This is the most successful way I know to utilize a left-over of meat. One precaution: Bake your roll slowly as it cooks outside quickly and may not be done in the middle.

**A Cooking Kink** As our family do not care for chicken unless fried, I have evolved a way in which a young chicken, weighing four or five pounds, may be successfully "fried." After the chicken is jointed dip in a batter of flour and water of the consistency of thick cream to which a little more than a half teaspoonful of soda has been added (it will require about four rounding tablespoonfuls of flour for the batter), then roll in fine cracker or bread crumbs (the latter preferred). Have ready a good-sized baking-pan, in which place the chicken in plenty of hot fat, season and cook in a slow oven at least one hour, longer if the chicken is large. When done each piece should be coated with a delicious crisp brown crust, adding to its size. Few cooks know that the rib, if broken next to the back, may be easily removed with the fingers, thus making a fairly good piece of chicken. The fat not used in the gravy is superior to butter for seasoning vegetables. Cook pork chops in this way.

**A Convenience in Cooking** After preparing a turkey or goose for the oven take two strips of clean white cloth about two inches wide, pass one under the shoulders and the other under the thighs and tie each in a knot on top of the breast as the bird lays on its back. Leave short ends which will serve as handles when taking up the bird and will also prove much help when turning it during the cooking.—Mrs. B.

**To Fry Croquettes** When eggs are expensive, I find if I dip croquettes, veal cutlets, etc., in rich milk or cream, then roll them in bread-crumbs or cracker dust they will fry a delicious brown and will taste the same as if dipped in egg.—A SUBSCRIBER.



To Lift Poached Eggs



A Convenience in Cooking



When Eggs are Poaching or Frying

**To Fry Liver** Parboil in sweet milk, roll in bread-crumbs and fry in butter or bacon fat. The parboiling greatly improves the flavor of the liver.

**To Lift Poached Eggs** For lifting poached eggs out of water, there is nothing so good as a milk-skimmer.—Mrs. G. E. W.

**Baked Hash** In making hash moisten with milk instead of water and bake without stirring. This improves it very much.—E. D.

**To Fry Oysters** Rub or wipe large oysters dry, salt and pepper them, then beat the yolks of two eggs well and add cracker-crumbs, a little sweet milk or liquor from oysters may be used, a little flour added to make a thick paste. Roll oysters in this paste and then in dry cracker-crumbs. Fry in hot grease. This recipe will enable one to have fried oysters as large as those bought from a caterer.

**Cooking Ham** I have discovered a nice way of frying ham. Put it in a tin pan and place in the oven. Close the doors. It need not be turned as it browns nicely on both sides. This method leaves the meat tender, and prevents the offensive odor from penetrating rooms.

**A Roast Meat Help** How many know that if you boil a pork roast until partly done and then put in the oven to brown and finish cooking it will not shrink away as it would if it had been cooked entirely in the oven, and will also be more tender. Chickens may also be roasted or broiled with success after partially boiling.—Mrs. J. M.

**When Eggs are Poaching or Frying** Cover the pan with a lid just the last moment of their cooking. This will give the pretty pink glazed-over look so desirable.—HOUSEWIFE.

**To Keep Cut Ham** In providing for a small family, as a rule, one wishes to have fried ham often, and the cut ham soon deteriorates in flavor. To keep it as good as when first cut, slice as much as desired and pack down in a stone jar. Melt some pure leaf lard and pour over the slices, covering deep enough to exclude all air. Take out and fry as needed and the last cut will be found as delicious as the first.—Miss F.

# Tricks with Cakes and Frostings

## Make White Cake with Cream

Cake-mixing is made easier if, when you have plenty of cream, all cream is used instead of butter and milk. When the recipe would call for one cup of milk and one-half cup of butter, use one and one-half cups of cream. This takes less time to mix with the sugar, when butter and sugar do not have to be creamed, and is just as cheap when butter is expensive. This hint was given me by one of the best known cooks in the country.—M. E.

## Layer Cake Suggestion

When putting a layer cake together with icing, and the layers seem determined to slide off one side, insert one or two toothpicks around the outer edge and leave until the icing is thoroughly set, when they may be easily removed, if desired.—Mrs. M. L. M.

## A Good Cake Method

My experience in making cakes is to beat the cake thoroughly before putting in the baking-powder. The more most cakes are beaten the nicer and lighter they will be, but it should be done just before putting in the baking-powder. Sift the baking-powder in with a little flour, then put in your stiffly beaten whites of the eggs, folding them in, but do not beat again.—W. L. P.

## To Bake Fruit Cake

To prevent loaf cakes from burning at the sides and bottom place the pan containing the cake in a larger pan of hot water, and when the cake is beginning to brown remove from the water to allow the bottom to brown. This is an excellent way to bake fruit cake, as it is sure to scorch if one is not very careful.—Mrs. L. W. D.

## When Making Angel Cake

If you have no pastry flour, equally good results can be obtained in making angel food cake by using one part of corn-starch to seven parts of ordinary flour.—Mrs. C. P. B.

## Fruit Cake

If fruit cake is to be kept for any length of time, wrap it nicely in a cloth, and sew around the edges. Melt paraffin in a pan and dip the cloth-covered cake in, until it is well coated.—A. L. R.

## To Moisten Shredded Cocoanut

Dessicated cocoanut can hardly be told from fresh cocoanut if it is soaked in milk for three-quarters of an hour and then squeezed dry.—Mrs. R. G.

## To Mix Butter and Sugar

When stirring sugar and butter together for cake use a wooden masher and see how much quicker and easier it is done. When the butter is hard set dish on the stove in a warm (not hot) place.—H.

## For Layer Cakes

To make icing stick to cake layers, allow cakes to cool thoroughly, then rub flour well on the layers before applying the icing. In order to keep whipped cream stiff add one teaspoonful of gelatine, dissolved in a little water, to the cream before whipping.—CHAPPELEAR.

## In Making Chocolate Cake

Instead of boiling chocolate icing for cake I buy the chocolate drops, put in an enameled pie-pan (not tin) on the back of the stove until melted, then beat in two tablespoonfuls of cream. Beat until smooth, then ice the cake with the mixture. It is superior to boiled icing.—Mrs. HUGH S.

## To Make Boiled Icing

This never fails; partly beat the white of the egg, then put in about two or three tablespoonfuls of the sugar syrup which is half boiled and beat vigorously with the egg-beater. When the remainder of the syrup will "ball" in cold water it is ready to pour on the egg. Continue to beat until cold. Icing made in this way will be firm on the outside, like cream underneath, and you will never have a failure.—E. M. W.

## Uses for Cream of Tartar

Put a pinch of cream of tartar in your frosting or fudge to prevent it from "going to sugar." It will make it nice and creamy.—F. E. N.

## To Save Boiled Frosting

When making a boiled frosting I left it a little too long on the stove and it became rough and crumbly. I added a piece of butter the size of a walnut and beat it and it became smooth and creamy, and a delicious rich flavor.—M. A. C.

## Fruit Cake Help

When making fruit cake and you wish the citron cut in thin slices, put it in the oven and heat through. You can then cut it as thin as you wish and it does not stick to the knife.—Mrs. J. G.

## A Sanitary Cake Tester

I find a toothpick a very handy cake - tester. I keep a box on hand in the kitchen and when making have several on the baking-table so that they can be picked up quickly.—Mrs. E. B. T.



Layer Cake Suggestion



To Bake Fruit Cake



A Sanitary Cake Tester

# Helps at Preserving Time

**A Hint for Preserving Time** Having some old-style preserving jars with which rings can no longer be bought and needing to use them I took a discarded rubber hot-water bottle and cut rings from it. I found my jars were securely sealed.—B. E. G.

**For Preserving Time** Make a note of this for preserving time: The peach season was not work for me last year. I no longer sit by the hour peeling peaches, with a tired back and stained hands as a consequence. Instead I place peaches to be skinned in a wire basket and slip the basket into a kettle of boiling water for a second or two. The peach skin will then slip off easily. The peach in this way retains a perfect shape and its beautiful color.—Mrs. P. H.

**Sealing Grape Juice** Take narrow strips of paper, wind around the neck of the bottle, letting them extend half an inch or so above the cork, paste or tie in position. Then fill this with melted wax or paraffin. When the bottles are opened the wax can be taken from the cork in one piece, and may be melted and used again.—Mrs. J. J. O'C.

**Speaking of Cherries** The juice of pineapple will remove cherry stains from the hands as if by magic. A little nutmeg or cinnamon sprinkled over the cherry filling for a pie will bring out the flavor wonderfully.—M. D.

**Washing Small Fruits** A corn-popper without the handle is very useful in washing berries and small fruits, as the cover can be fastened and the whole shaken in a pail of water.—Mrs. L.

**To Fill Jelly Glasses** Stand the glasses in granite mullin-pans near the kettle containing fruit. Each glass rests in a separate enclosure, so that if any fruit is spilled it is caught and does not smear the others. Also they are easily lifted and set aside to cool in these receptacles without disturbing.—Mrs. C. R. T.

**Economy with Vinegar** Don't throw away sweet pickle vinegar but use it in mince meat.—E. F. B.

**Making Can Labels** Instead of buying labels for fruit cans, purchase a sheet of gummed paper, this can be cut into the desired size. A large sheet of the paper may be bought at any stationer's for ten cents and cut and marked as required.—Mrs. M. W. U.



A Useful Kitchen Table

**A Useful Kitchen Table** A most useful article of kitchen furniture is a small movable zinc-covered table. It should be about twenty-eight inches high and the top two feet square. The top should be covered with zinc, and three sides have a heading of an inch board around to keep articles from slipping. The table should be mounted on ball-bearing casters. When canning fruit or making griddle-cakes, etc., it can be rolled close to the range. One can set saucepans or frying-pans on it, as the zinc is easily cleaned. An under shelf, if required, may be added and placed about ten inches from the casters. This handy table is also serviceable when rolled near the sink, to set the dry dishes on, then wheeled into the pantry, thereby saving many steps.—Mrs. J. M.

**To Prevent Glasses from Cracking** Put a silver spoon in when any hot liquid is to be poured into the glass, pouring directly on to the bowl of the spoon. The heat will never crack the glass in this way.—C. S.

**A Jelly Hint** If jelly does not harden when it gets cold, instead of putting it back in the kettle to cook longer, place the glasses in a dripping-pan half full of cold water and set in the oven. Cook that way until you think it is done. This saves both jelly and time.—Mrs. W.

**Preparing Cans** Before putting the fruit into the jars, I put into a pan of cold water to which has been added a teaspoonful of pulverized borax. I let these jars stay in the water on the stove until the water becomes quite warm, then take them out and put in my fruit. I have found this to be of great help and have never lost any fruit since I tried using the borax.—A. B.

**A Use for Discarded Rubbers** When making jelly and one finds they have not enough lids for jelly glasses, try covering the glass with paraffin paper and slip a discarded fruit jar rubber over it.

**A New Jelly** Last summer I was obliged to make most of my jelly out of apples and thus was led to experiment on different flavoring in order to avoid monotony. The most satisfactory results were obtained by simply drawing several leaves of rose-scented geranium through the hot jelly just before it was put into the tumblers. The resulting flavor was something like quince, although most people who tasted it declared it far better than quince jelly.—A. C. H.



For Preserving Time



Washing Small Fruits

# Ways with Vegetables

**A Potato Hint** Before baking sweet potatoes rub a little lard on them and when baked they will peel easily and perfectly.—Mrs. J. M. W.

**Potato Salad** In making potato salad if you will add a cup of chopped cabbage and a little onion it will correct the cold potato taste so unpleasant to many people. It is also an advantage to the salad in flavor and appearance.

**To Help When Potatoes are Watery** Put into the pot a piece of lime as large as a hen's egg, and howsoever watery the potatoes may have been they will be found dry and mealy when the water is poured off.—H. S.

**For Mashed Potatoes** If the busy housewife will add one or more teaspoonfuls of baking-powder, according to the amount of potatoes to be mashed, when mashing them, she will be rewarded by white and flaky potatoes with little labor.—B. H. W.

**Potatoes in a Hurry** A quick and economical way to make mashed potatoes. Instead of leaving the potatoes whole or cut in half, slice them thin as for French fried potatoes and boil. It does not affect the quality, and the saving in gas and time is considerable.—Mrs. N. H.

**Washing Vegetables** I find by washing vegetables in salt water, all bugs, worms, or insects of any kind come to the top. It is especially well to do this in washing greens, lettuce, celery, cabbage, etc., as they so often have insects or worms almost the same color, which are hard to see.—Mrs. H. G. H.

**To Freshen Canned Peas** Pour off old liquid, wash, add new water, butter, and bit of sugar, add milk if desired.—Mrs. L. F.

**Good Potato Soup** Try adding two table-spoonfuls of tomato catsup or a little highly seasoned chicken gravy, if you have any left over. You will find it takes on a piquancy undreamed of in potato soup.—M. S. H.

**A Good Use for Mosquito Netting** When cooking a boiled dinner try tying your greens or cabbage in a square of mosquito netting and put in your kettle. When ready to take it out raise with a fork and hang on the faucet to drain while the rest of the dinner is dished. You can also find many other uses for these squares, such as draining cottage cheese, squash, pumpkin, and the like.—M. H.

**To Make Tomato Soup** In making tomato soup with milk, always put the soda in the milk before putting the tomatoes and milk together, and your soup will never curdle.—Mrs. A. G.

**A Kitchen Economy** There are many good thrifty cooks who have not learned that green peppers have an economic value equal to that which puts them at the head of savory dishes. Green peppers may be stuffed with anything left in the refrigerator except sweets. When I have peppers to stuff I boil rice as a foundation. I use this rice, chopped meat, tomatoes, onions, the last of the olives, chopped off the pit, bits of bacon, cold potatoes, or the cold corn left from some previous meal. I season the cut-off tops of the peppers and the next day chop them up fine, mix with rice and a tomato or two, using just enough juice to moisten and bake in a slow oven. My family like the baked "pepper pudding" as well as the dish the first day.—F. L. G.

**Salad Cups** While tomatoes are still too expensive for many purses try the following and see how delighted you will be. Dissolve one-fourth box of gelatine in hot water, cool, strain in the juice of a can of tomatoes, seasoning with pepper and salt to taste. Pour into teacups to mold, about a fourth full or size of half a tomato. When firm turn out on a lettuce leaf and serve with mayonnaise dressing.—Mrs. H. C. A.

**To Keep Lettuce Fresh** Prepare the lettuce for use. Shake all the water from the leaves and place in a tin pail with a very tight cover. Then set in a cool place and the lettuce will be crisp and fresh the next day.—A. W.

**Uses for Canned Soups** Canned vegetable soup, chilled thoroughly and arranged on lettuce leaves, with dressing, makes a surprisingly good salad.

Chicken soup run through the fine knife of the meat-chopper makes good sandwiches. Good vegetable hash can be made by adding vegetables, which have been cut into cubes and parboiled, to any meat soup. Consommé, thickened and seasoned, is an excellent gravy to serve with cold meats. Canned tomato soup may also be used wherever canned tomatoes are called for in a recipe. It has an added flavor, and saves the labor of putting the tomato through a purée sieve.

A very little meat "left over," chopped and added to a gravy made of thickened soup, may be poured over slices of toast, and makes a cheap and satisfying supper dish.—Mrs. R. H. S.



Salad Cups



Potatoes in a Hurry



A Good Use for Mosquito Netting

# Suggestions for Pie Making

**A Help in Pie Making** When making frosting for a pie try, after separating your eggs, adding one scant level tablespoonful of granulated sugar to each white and let it melt until you are ready to whip them. You will have a lighter frosting and one that will not fall or stick to the knife when cutting the pie.—Mrs. C. W. B.

**Luncheon Pies** For the children's lunch by lining the patty-pans with pastry dough and filling with any kind of pie material. Cut the dough in a five or six inch circle and take out three little V-shaped pieces at intervals to make the crust fit without being too thick. Carefully press into the patty-pans. If berries are used a top crust must be put on. Little meat pies are particularly nice in this way, and the children are delighted with them.—Mrs. B. M.

**When Making Lemon Pies** When making lemon pies, instead of using corn-starch or flour, grate one potato to each pie and the pie will be delicious. The potato tastes much like cocoanut, and the custard is thickened just enough.—M. E. A.

**To Cool Pastry** Pastry should be cooled in a warm room. Taking it suddenly from the oven to a cool larder will make it heavy.—Mrs. W. H. G.

**Lemons for Pie** I find it a great help when grated lemons are needed for pie, instead of grating to cut in pieces and remove the seeds, then put through a food-chopper, using the fine knife blades.—L. S. F.

**A Secret for Puff Paste** When making puff paste or any pie-crust in hot weather fill a bottle with ice water and use for a rolling-pin. The pastry will be delicate and flaky.—M. ANDREWS.

**Digestible Pie-crust** Our family are very fond of pie, and as some of the members are troubled with indigestion it became necessary to use for a pie-crust something more easily digested than the usual lard or butter crust. I tried a cupful of sour cream with the same amount of flour, a pinch of salt, and two-thirds of a level teaspoonful of salaratus, mixed very stiff with a spoon and rolled thin with plenty of flour on the board. The crust proved to be delicious, tender, and perfectly digestible, and has ever since been used with perfect satisfaction. In our local markets the cream costs little more, used for this purpose, than good lard.—L. W. M.



Luncheon Pies



To Have Good Pie Crust



To Cook Pies

**A Secret About Cherry Pie** When making pies from canned cherries, more especially if they have been canned some time and lost their original flavor, try the following: Just before putting on the upper crust, dip a few spoonfuls of canned plums, minus the stones, over them. The result will be surprising, as the pie will taste as if made from freshly picked cherries—and what is more delicious than a fresh cherry pie?—Mrs. L. F. B.

**A New Use for Baking Powder** A saltspoonful of baking-powder put in the meringue for pies just before the meringue is placed on the pie will keep it from falling as soon as the pie is removed from the hot oven, as so often happens.—Mrs. C. E. W.

**Economical Pastry Tricks** Delicious afternoon tea wafers can be made from left-over pie-crust. Roll pastry thin, sprinkle generously with cinnamon and sugar, cut into diamond shapes, and bake on flat tins in a quick oven. For salad rolls, grate cheese over the pastry, cut into squares, and roll each square up tight and bake.—G. R. B.

**To Have Good Pie-crust** Never set a pie on a flat surface when removing from the oven. Use a flat-iron stand or wire teapot-stand. This prevents steamed and soaked and soggy under pie-crust.—J. O. H.

**To Cook Pumpkin** Every one knows what a task it is to prepare a pumpkin for pies. Try my way once and I fancy you will never peel another. Cut the pumpkin into halves, place into pans, then in the oven. Do not have the oven very hot. Leave the pumpkins in until they are soft. Remove and pour the juice out, then scoop the meat out with a spoon. It is then ready to stew. You will find that by pouring the juice out that was brought out by the heat of the oven, that it will take but a short time for the pumpkin to stew until it is dry and ready for use.—G. C. A.

**A Pie Hint** Heat your plates before putting hot pies on them when first taken from the oven. The hot pies on cold plates cause a sweat that makes soggy under-crust.—E. K. R.

**To Cook Pies** If your pies overflow in the oven insert a short piece of uncooked macaroni in the top crust. This is much better than the so much used paper funnel.—B. J. O.



# Helps with Kitchen Utensils

**New Uses for the Corn Popper** Did any one ever try using one of the large-size corn-poppers to broil with, either in the kitchen or when camping? One can broil quail, wild duck, small fish, sausage, potatoes, sliced tomatoes, and roasting cars in them very quickly, and can also crisp crackers and breakfast cereals in them in a few minutes. Fresh berries, dried fruits, rice, tapioca, beans, and even new potatoes can be washed in them by holding the popper under the faucet or pump.—Mrs. A. M. W.

**Coffee Cans as Steamers** Have you ever tried making your steamed puddings in one-pound empty coffee cans? They answer the purpose just as well as those "bought at a price," and with the advantage that they take up very little room. Three or four of them can be steamed at once in a good-sized pan. To save fire it is a good idea to make three or four different kinds of puddings in as many separate tins and steam them all at once. Then each requires only heating through before using. Large baking-powder tins are also good for this purpose. Grease cans well before putting in the puddings.—B. G. T.

**Card Index for Recipes** Every housekeeper collects, from time to time, recipes from widely different sources. The usual plan is to write these in a book for future use. If one goes a step further and carefully indexes the recipes she will find the book much more serviceable. Some housewives prefer to keep the recipes written on cards of uniform size. These are kept in a convenient box or drawer in the kitchen, with a simply devised card index to insure their being in order. This is an excellent idea.—E. R. G.

**A Winter Refrigerator** A winter refrigerator consists of a wooden box of three sides, the length of a window, preferably north. It is high enough to accommodate a quart milk bottle. The box, of course, is outside of the window and is supported by brackets. The open side is next to the window and the window serves as a sliding door for the box. When the window is lowered the "refrigerator" is closed. The inside is lined with zinc, which has been given two coats of enamel. This renders it water-proof. It contains a shelf of zinc extending part way across. The high space is designed for milk-bottles, butter-jars, and tall receptacles. In the summer time the refrigerator is removed and a window-box with flowers is fastened to the brackets.—C. F. C.



New Uses for the Corn Popper



A Cookie Cutter



Pliers in the Kitchen

**A Neat Cover for Recipe Books** To save the cloth cover of my kitchen recipe-book from grease and flour, I covered it with white table oilcloth, while for my clippings and odd recipes and hints. I use a heavy covered blank-book treated in the same way with the white oilcloth. These make the neatest looking books imaginable and may be washed when necessary.—Miss V. F. C.

**A Cooky Cutter** I always have had a hard time securing a sharp cooky-cutter, until I made a discovery which I have used ever since. I now use an old baking-powder can which, like most of them, has a very sharp edge. The advantage is twofold, for it is both sharp and high.—A. B.

**Pliers in the Kitchen** A pair of ordinary "pliers," used in the kitchen for lifting hot pans, have a firm grip, and save many a burn.—"C. G."

**A Lard-pail Tea-kettle Steamer** A lard-pail may be converted into a tea-kettle steamer simply by punching the bottom of it full of holes. Two or three holes should also be punched in the cover as outlets for the steam. A smaller sized pan or coffee can furnishes a suitable receptacle inside, in which to steam puddings, small loaves of brown bread or any desired article of food. Dried pieces of bread or cake can be warmed over in this, but a saucer should first be placed in the bottom to prevent any crumbs from falling into the water.—Mrs. S. J. H.

**Baking Powder** To open a baking-powder can remove the label about an inch around the top, then lay the can on the floor and roll back and forth several times with the foot, gently yet with enough pressure to bend the tin slightly. The cover will then easily come off, as the movement loosens the lid all around.—E. S.

**Convenient Wood-box** Have castors put on your wood-box and see how easy it is to move when sweeping or cleaning floors.—E. B. M.

**A Place for Sharp Knives** Tack a small piece of leather about an inch and a half long on the woodwork in the pantry and run the carving-knife through, handle upwards. The knife is thus out of harm's way and easy of access.—S. V. E.

# Helps in the Laundry

**To Wash White Silk** Take lukewarm water, make it quite blue, and to each quart add two teaspoonfuls of pure ammonia. Use a good white soap, rinse in water prepared the same way, roll up, iron on the wrong side with an iron not too hot. White silk waists look like new, and do not get yellow in the process.—Mrs. A. B.

**To Wash Chamois Gloves** Now that chamois gloves are so popular, we all want to know the best way to clean them. I have tried this plan and find it good. Dip gloves in lukewarm soap-suds of some pure soap. Gently pat between the hands until clean. Rinse in two or three clear waters, but do not wring them. Instead, roll them in a dry towel and squeeze or press the water out. Hang in the sun for a few moments, then put them on the hands and gently rub them dry. This way does not stretch the gloves, and leaves them as soft as new.—ERNESTA.

**To Wash Fine Laces** Make a warm suds of any pure soap, into which put a little borax. Allow the laces to soak in this a few minutes, then shake about and wash with the hands, rinsing in two waters. To the last rinsing water add a little white sugar (starch should never be used). Pull out well in shape, place between clean white cloths and lay between the leaves of an old book, or where the pressure will be smooth and constant until dry.—Mrs. M. M.

**To Wash Woolen Blankets** Dissolve four kitchen tablespoonfuls of good soap powder in a dipperful of boiling water and pour it into a tub of warm water. Open the blanket out wide and put it in the tub and let it soak for fifteen minutes or half an hour. Then rub it all over between the hands, and if there are any stains left rub them with soap. Rinse in a clear water of the same temperature as the wash water. If you do this your blankets will be soft, white, and will not shrink. Don't rub blankets on a wash-board, as it makes them hard, and bluing makes them gray.—M. M.

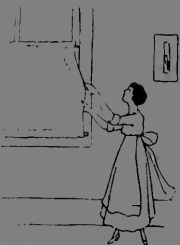
**Easy Way to Dry Madras** An easy way to dry Madras curtains is by stretching each half its full width on its rod, placing it in its fixture and then running another heavy brass rod in the hem at the bottom. The curtains will not shrink, and will look like new. It is desirable to wrap a piece of old white material around the rods to prevent any spots from the rods soiling the curtains.—J. S. B.



To Fill Separate Tubs



To Wash Fine Laces



Easy Way to Dry Madras Curtains

**To Fill Separate Tubs** My husband cut a piece off our garden hose to fill the wash-tubs. It is about ten feet long. I attach it to the faucet and the children hold the other end until tubs are sufficiently full. For ten cents he bought a coupling by means of which the piece can be attached to the hose again.—"A SUBSCRIBER."

**To Wash White Parasol** Take a fine small brush and scour the parasol thoroughly, inside and out, with hot suds (while open); then rinse well with bluing water and tie stout string to the end of handle and tie on the clothes-line, leaving the parasol open to dry. It will need no pressing, and if dried in the sun will look like new.—Mrs. C. S.

**To Wash Velvet** Make a lather of soap or washing powder and warm water, put velvet in, but do not rub, but squeeze with the hands. Rinse well with plenty of clear water. Lift the velvet out, do not wring at all, but hang out to drip until dry. This makes it look like new.—Mrs. J. W. C.

**To Keep Tubs from Falling Apart** Take several layers of newspapers and spread in bottom of tub and let extend up sides of tub. Pour in one or two gallons of water. The paper holds the water for days and keeps the tub moist.—Mrs. M. M. S.

**Emptying the Tubs** The woman who has not the convenience of a modern laundry may be saved carrying out water by having tub or washer equipped with an ordinary shut-off valve (which may be inserted in place of plug if washer is used), attaching garden hose and drawing the water out into yard or garden.—E. F. M.

**To Remove the Wording from Flour Sacks** Wash the sacks in warm suds, then wring and spread upon the wash-board with the name of the brand uppermost. Rub on a thick layer of soap or washing powder and roll tightly. Place in a pan of cold water and set on the stove to boil. Do not stir, but when the boiling-point is reached, remove from the stove and wash in a clean suds. The stains will disappear like magic.—L. L. P.

**When Laundering Wash Dresses** I have found when laundering wash dresses of any kind, that it is much better to hang them on the line on a wooden coat-hanger. This keeps them in shape, and they iron better.

# Helps in Starching and Laundering Colored Garments

**To Wash Flannels** A good way to shrink flannels and preserve their appearance is to soak any flannel material in cold water before making up. Spring water or hard well water is best. Fill a tub and place the flannel in it. As soon as the flannel sinks to the bottom take out and hang up to drain and dry. Do not squeeze or handle it in the tub. Treated in this way it does not lose the appearance of new flannel and will not shrink when properly washed.—Mrs. C. H. N.

**Uses for Starch** If a little starch is added to the rinsing water of all cotton goods, they will wash much more easily. The dirt comes out with the starch, and they will iron almost as readily as unstarched goods, if ironed before being allowed to become thoroughly dry. Painted ceilings wash easier if gone over first with starch water. Brown cotton fabrics may be dipped in water containing a very slight amount of liquid glue, instead of white starch, which shows on the surface. To starch black sateen, percale, etc., grate raw potatoes into the cold, second rinsing water.—D. M. B.

**To Wash a Brown Linen Skirt** Prepare a large dishpan full of flour starch. Pour it in the wash-tub, have one - fourth pound of cheap coffee steeped and strain in the starch until it is quite brown. Put the skirt in and rub on a board if very soiled; if not, with the hands. Use no soap, the starch will foam up like suds. When the dirt is removed wring out by hand, do not rinse. Hang in the shade. When partly dry roll up and let lie an hour or so and iron.—G. W. H.

**To Stiffen Sheer Fabrics** Sheer fabrics, such as chiffons or dimities, or all goods that do not require starch, will gain their original crispness if three tablespoonfuls of sugar be added to the rinsing water. This applies to all kinds of veiling.—Mrs. R. G. W.

**A Secret About Crepe Blouses** A college girl who wore cotton crepe waists to save laundry bills had difficulty in rendering them wearable at first, as they were too limp if not starched at all and, if starched, wringing them made the starch uneven. She found that by washing them in thin starch and hanging them up to drain on a coat-hanger, without wringing, they were exactly right.—V. N.



Rice Water for Fine Starching



A Secret About Crepe Blouses



To Set Colors

**Cotton or Linen Goods in Delicate Colors** No matter how fast the color, they will look faded after a few washings, but can be made to look like new by using a solution of dye (any reliable brand) of the same color as the garment in the same way as bluing is used.

**Rice Water for Fine Starching** Save the water drained from rice for starching thin linens, fine cottons, or any delicate fabrics.—F. E. H.

**Starching Colored Clothes** In starching muslins, ginghams, and calico dissolve a piece of alum the size of a hickory nut for every pint of starch. This will keep the colors bright for a long time.—E. R. G.

**Quick Stiffening** When washing out waists or collars of thin material put a small quantity of borax in the rinse water. This will give the desired stiffness, and is very simple.—Mrs. R. E.

**To Keep the Color of Delicate Blouses** I have discovered an efficient method of retaining the delicate colors in the various dainty hued blouses so much in vogue. I had a dainty rose blouse which was fast fading through many washings—a friend advised me to buy some rose crepe paper and use it exactly as one would bluing, and behold the result was most gratifying. I have tried other colors, lemon, lavender, etc., with equally good results.—R. T. N.

**For Colored Materials** Tack this up in your laundry. To set colors—green, blue, lavender, aniline reds, purple, and pink should be soaked in alum water, two ounces to a tub. Black, gray, and dark blue should be soaked in strong salt water.—Mrs. A. B.

**To Set Colors** To one gallon of water use a large tablespoonful of turpentine. Let article to be washed lie in the mixture fifteen minutes, wring out and dry, then wash in the usual manner. This will set the color in the most perishable of all colors—lavender. Of course it should be done every time articles are washed. It is also good to clean rugs and carpets, as it brightens colors and is a good moth exterminator. After thoroughly sweeping rugs wring out a cloth and go over them with the turpentine and water.—B. R. G.



# Helps in Ironing and Cleaning Fabrics

## A Good Use for Old Catalogues

When we get new catalogues from the seedsmen or the large stores, we use the old ones as pads for the kitchen table or cupboard. They are very useful to set a pie or cake or pan upon while cooling, and thus save the oilcloth or paint or woodwork. They are also useful for the ironing-board to clean the irons upon, and the leaves can be torn off as fast as they become worn or scorched.—Miss M. S.

## Sprinkling Clothes on the Line

To sprinkle clothes easily leave them on the line and use the hose on them. Turn the water on just enough to run well and adjust the sprayer to make a fine spray.—Mrs. J. B. B.

## Candle Ends

Tiny ends of candles should be kept to add to the starch on wash days. They will add to the gloss.—C. M. B.

## To Smooth an Iron

When ironing, take the iron off the fire and plunge it quickly into cold water in which a little soap has been dissolved. You will be surprised at the smoothness which will result.—Mrs. G.W.H.

## For Quick Ironing

Take a five-gallon crock, sprinkle your clothes, roll tight, and pack in jar, covering tightly. In two hours they will be as nice as if they had laid all night. Do not sprinkle too much, as the dampness penetrates quickly.—O. McK.

## To Protect the Hand

For use in an ironing-holder, a piece of leather cut from the top of an old shoe will protect the hand from the heat, also save callous spots from the grip if one uses the patent handle irons.—Mrs. F. F. S.

## Heating Irons in the Oven

When the top of the stove is full, and it is time to get dinner with still some ironing to be accomplished, the irons can be heated very nicely in the oven.—E. M. S.

## Restoring Black Goods

One of my discoveries which has proved valuable is how to restore black goods and hats which have taken on a forlorn grayish hue of age. Simply sponge them thoroughly with alcohol. This will not injure the most dainty fabric, and they will emerge from their bath looking like new.—Mrs. A. W.



Sprinkling Clothes on the Line



A Handy Ironing Board



Heating Irons in the Oven

## Ironing Hint

A hot iron fades more colored articles than the washing. Many years ago a successful housekeeper showed me a red tablecloth that had always been ironed on the wrong side, which was faded pink, while the right side was almost like new. Since then I have many times found out this by experience.—Mrs. E. L. C.

## To Iron Damask

Pieces of damask table linen rarely require any starch. If they are carefully washed and ironed while damp they will be stiff enough and wear much longer. Use irons as hot as possible without scorching the linen, and iron each piece until it is thoroughly dry. This gives them a crispness which can be gained in no other way, and linen will stay clean much longer than if carelessly ironed and put away limp and not entirely dry. Handkerchiefs should also be ironed with a hot iron while quite damp.—Mrs. J. J. O. C.

## Smooth Table Linen

I tighten my wringer as tight as possible, then after my table-cloth is well rinsed and folded even, I put it in hot water and wring it through wringer. I roll it up in a sheet and let it lie from four to six hours, and then iron until perfectly dry. I do the napkins in the same way. They are perfectly smooth and look like satin.—B. E. B.

## A Handy Ironing Board

We all know what a nuisance it is to have to tug out the big ironing-board when we want to press out a waist or a baby's bonnet-strings. Try padding the leaf of your kitchen table and cover it as you would your ironing-board. You then have your board ready at a minute's notice, and you will find that you can do a great deal of your ironing on it.—Mrs. H. M. F.

## Home-made Ironing Pad

Having on hand a number of pieces of heavy fluted paper which came around bottles, also a cup of candle drippings. I poured the melted paraffin over the paper, leaving a thin coating. On ironing day I use this to rub my irons on and have an ideal ironing pad.—C. M. R.

## For Pressing

When you press clothes always use a wet flannel between the hot iron and the clothes, and it will never leave shiny places on the goods.—Mrs. E. P. B.

# All Sorts of Stains

**To Take Out Iron-Rust Stains** The following receipt served to take out the stains from half a dozen small pieces—handkerchiefs, jabots, etc. The juice of one lemon, two teaspoonfuls of salt, a cup of water. Put this on the fire, and as soon as it boils dip into it that part of the article which is stained. In a minute, or less, the spot will have entirely disappeared.—FRANCES H. J.

**Old Ink Stains in Cotton Goods** Melt tallow and while boiling drop the ink-spotted material into it and keep the spot there until saturated. Then rub with soap until the spot evaporates. It may take two treatments, but this has removed spots after they were set by boiling.—E. H.

**Seven Rules for Stains** Remove mildew stains by boiling the garment in cream of tartar water and then laying in the sun.

Equal parts of turpentine and ammonia will remove paint from clothing, no matter how hard it may be.

Borax will remove the leather stains made by shoes on light colored stockings.

Lemon will remove match scratches from paint.

Spirits of camphor will take off peach stains.

Ammonia will remove grease stains from white goods.

Ether will remove stains without leaving a ring on the material.—Mrs. F. G. McB.

**Kerosene Oil Stains** Kerosene oil spilled on rugs, carpets, or any woolen goods may be removed by dry flour. The flour should be put on immediately after the oil is spilled and scraped off and renewed until no odor is left in the floor.—KANSAN.

**After Using Copy Ink** Spirits of camphor takes the ink off hands and nails perfectly and at the same time does not injure the skin.—SALLY.

**To Remove Tar** Chloroform, when applied with a piece of cloth, will remove grease of any kind from woolen. It has been used successfully when tar from buggy wheels was on the garment. But if on wash goods apply salty butter and rinse well with soap and warm water.—Mrs. L. E. M.

**Scorch Stains** To effectively remove scorch marks from linen rub with a fresh cut onion, soaking the garment in cold water afterwards.—S. C. CLARKE.



To Take Out Iron-Rust Stains



To Prevent Oil Stains



To Remove Ink

**Taking Out Spots** "A little rose water will take out spots," said a physician who had dropped some oil on my light silk waist while treating my throat. It proved very effective and is not expensive. Last summer when the white silk ribbons in my shoes became soiled I rubbed them thoroughly with a rag saturated in rose water, and then rolled them around large bottles to dry. Bandeaux and sashes may be freshened in the same way, as it will not injure the most delicate colors in silks.—C. P.

**Iodine Stains** If iodine should be spilled on any article about the sick-room, the stain may be removed by immersing the article in cold water to which strong household ammonia has been added.—Mrs. G. C. O.

**To Remove Perspiration Stains** For perspiration stains on silk waists sponge the place with a clean rag wet in clear cold water. Cover the wet places with powdered prepared chalk. Let dry and brush off carefully with a soft brush.—Mrs. L. R. M.

**To Keep Ivory White** As the French ivory toilet sets are now so much in vogue and people are having trouble to keep them from turning yellow, they may be glad to know that by wiping them with alcohol instead of water they will retain their natural color. This also applies to piano keys, on which water should not be used.—Mrs. H. F.

**To Prevent Oil Stains** When using the sewing-machine after oiling, tie a piece of common string around the lower part of the needle-bar, just above the screw that holds the needle in place. This will absorb the oil and there will be no more trouble with soiled stitching.—K. U.

**To Remove Fruit Stains from the Hands** Dip the hands in strong tea, rubbing them well with a nail-brush and afterwards wash in warm water.—JESSIE Y.

**To Remove Ink** Hydrogen Peroxide will remove ink from all kinds of cloth and wearing apparel without changing its color. Take a medicine dropper and fill with the Hydrogen Peroxide. Saturate the cloth over the ink stain. Sometimes it requires several applications. Lay the goods in the sun or air after each application.—A SUBSCRIBER.

# Helps with Floors and Floor Coverings

**To Renovate a Hardwood Floor** I have found a way to renew an old floor. The oldest and most used up hardwood floor yields to this treatment: Wash the floor, using a good brush, soap, and two liberal tablespoonfuls of strong ammonia to each pailful of water. After the floor has dried, apply with a soft brush equal parts of boiled linseed oil and turpentine. Let this soak well into the floor. It will take five or six days. Then wipe with a cloth soaked in gasoline to remove any dust that may have gathered during the drying process. Apply a coat of good wax (one of the prepared makes), and rub with a weighted brush. Two or three even coats of wax may be applied if a high polish is desired the first time. A floor fixed in this way will last years if a coat of wax is applied about every six months.—L. W.



To Renovate a Hardwood Floor

**Care of Linoleum** When buying, order the linoleum an inch larger than your room, and do not tack to the floor for about two months, and you will find the extra inch just fills in nicely. Never use soap or any kind of washing-powder, as this takes the life out of linoleum. If clean water doesn't remove the grease around the stove, use a little extra water and pure soap. After the linoleum has been in use three or four months wash carefully, and be sure it is perfectly clean and then varnish. The dealer we purchased our linoleum of said it would wear twice as long if varnished and cleaned as above stated. I made a little slip of the bottom part of an old apron with a ruffle on, gathered at the top and slipped over the broom, and instead of sweeping go over with this every day. The floor always looks spotless. The ruffle takes up the dirt and the slip is easily washed.—Mrs. A. L. T.



Care of Linoleum

**A Burlap Floor Covering** I purchased ordinary green burlap at fifteen cents a yard, which I sewed like a carpet and laid, having first removed molding at bottom of baseboard. I then sized the burlap with glue water made by dissolving stick glue in hot water. With this I entirely filled the pores of the burlap. I next applied two coats of "meadow grass" floor paint, and wishing a dull finish, when dry removed the gloss by gently rubbing with a cloth dipped in turpentine. The molding was then replaced, covering tacks. This makes a sanitary and artistic floor covering, which is as durable as a hardwood floor. When washed with warm water it is as pretty as when new.—L. A. M.



To Clean Rugs

**To Keep Rugs from Curling** For rugs that roll or curl at the edges make a thin starch and rub thoroughly into the parts of the rug that roll. Place wrong side up in a dry atmosphere for a few hours.—A. P.

**A Novel Kitchen Floor Covering** I made a neat and most satisfactory covering for my dining-room floor of green denim sewed together on my machine. It was a heavy, durable grade. When this faded I tacked it on my kitchen floor and painted it with a mixture of brown ochre, turpentine and linseed oil. This I prepared myself at a nominal cost. That was ten years ago, and the carpet, or oilcloth, is as good as when first put down.—Mrs. N. H.

**Care of Matting** Try sewing your new matting with raffia. Dampen and split each strand. This will make a fine seam that will look well on either side. When laying new matting, one can prevent ridges and wrinkles if, after putting down as smooth as possible, you will wash with a pail of hot water to which a cup of salt has been added. Leave quite wet, and in drying the matting will shrink into place. The salt toughens it. Wash with the grain of the matting. Never sweep matting with an uncovered broom, as it will split the fibre, but cover the broom with a soft Canton flannel bag and dip in salt water to brighten it.—GRANDMA.

**A Bathroom Rug** A practical bathroom rug can be made from discarded underwear by cutting the best parts into narrow strips and joining them as for carpet rags and then crocheting them with a large wooden hook, using the single crochet stitch.—M. R. L. S.

**To Clean Rugs** Lay the rug on the porch and take a hand scrubbing brush and soap and scrub thoroughly. After scrubbing take several buckets of cold water and dash upon the rug, rinsing it in this way. Do not wring. Take the rug out and lay flat on the grass to dry. Do not hang, as it will stretch an ugly shape. Turn occasionally until thoroughly dry.—F. E.

**To Save Floors** If the iron rollers on furniture are given a coat of paint, they will not leave the unsightly marks on matting that they do if not treated in such a manner.—N. E. G.



# Helps About the Dining Room

**A Help in Feeding Children** When feeding a small child bread spread with butter or jam, cut the bread into thin slices and fold over into sandwiches. There will then be no "butter side" to fall on the carpet, nor will they get the butter or jam on their fingers or dresses.—Mrs. M.

**Color an Appetizer** A housekeeper who has a comfortable, happy family declares that appetites are as responsive to "color" as to articles of food. In the summer she tries to have the dining-table furnishings and flowers a cooling green and white, and in the autumnal time the supper-table glows with doilies made of red crash and with a similar mat of larger proportion for a centrepiece, on which rests a brass bowl holding a pot of bright red geraniums.

**A New Use for Ugly Pictures** In many houses there are pictures well faded and strongly framed, which cannot be said to adorn the walls upon which they hang. If you have such a one with a wooden frame, substitute a pretty piece of chintz for the picture—under the glass, get a pair of brass handles at the hardware store and screw one on each end. Glue a piece of felt to fit the back and you have a nice tray.—K. A. C.

**A Summer Help Not Often Enough Used** We are all familiar with paper napkins, but few housekeepers have the courage to be unlike other people and use them except for picnics. In any summer cottage, however, they can easily save much washing and ironing. Paper napkins can be purchased by the hundred in a variety of designs. Choose a floral design to match the fresh flowers used as a centrepiece that day. A variety of designs makes a pretty change from day to day, or the ones which are all white with a gold initial are light and attractive. Use a paper napkin for a centrepiece and one under each plate whenever linen doilies would otherwise be used. They may also be used on trays, either for the guest-room or piazza.—Mrs. H. H.

**Table Decorating Hint** One of the most satisfactory colors to use for table decorating is rose-pink, which bears the light of sun and artificial lights without much change. So often one plans a color scheme and, alas! when the lights are turned on the blue looks green, violet changes its hue, and yellow looks pale and faded. Red is a splendid color to use in winter, but is dangerous in combination.—Mrs. W. M. C.



*A Time Saver*



*A New Use for Ugly Pictures*



*The Old Tray Made New*

**A Time Saver** To the woman doing her own work a wheel-tray for the dining-room is a great time-saver. Discarded baby carts or any cart with small wheels can be picked up "for a song" in a second-hand store and with a little carpentry work a nice wheel-tray can be built.—Mrs. C. M. B.

**A Rose and Green Table** In strawberry time it is very easy to have a pretty table to correspond with the fruit which is a favorite with every one. Choose some green linen of the soft tone described best as "gray-green," and work a buttonholed edge in a rose color that will harmonize with the strawberry tint. Use these on the polished table. As a centrepiece use a green and rose raffia basket filled with perfect strawberries and leaves.—S. L.

**A Handsome China Closet** One of Grandma's old bureaux will make a nice china closet by putting in glass doors and giving the whole a coat of varnish. If mahogany, have it restored to its own beauty by a cabinet-maker.—R. J. S.

**A Useful Screen** Living in a small house and finding it necessary to combine kitchen and dining-room, I took a fourfold screen and filled each panel with dark green denim. Then I purchased four fruit pictures, sixteen by twenty, and bound the edges with green sateen, the shade of the denim. These I tacked across the top of each panel. This was set across the corner I used for the kitchen, thereby suggesting a partition. On the back, or kitchen side of the screen, I made large pockets of the denim and tacked across the lower edge. These are a great convenience in holding kitchen towels, dust-cloths, etc. Hooks were screwed in one panel top and bottom and eyes screwed into the wall, and in this way the screen could be fastened to avoid danger of being knocked over.—E. S.

**The Old Tray Made New** When a japanned tray becomes old and chipped give it two coats of white paint and one of enamel, the bottom as well as the top. Stand it on edge to dry after each coat. It will be found as good as new, as well as very pretty. The enamel is easily renewed.—N. H.

**New Use for Mailing Tubes** One mailing-tube will make several napkin-rings. Cut it the width required. Cover with pretty wall-paper, or with embroidered linen if preferred.—E. F.



# Helps with Linen

**Strengthening Pil-Pillow-slips** made from **low Slips Made** tubing may be given a **from Tubing** longer lease of life by reversing the end seam.

Rip the seam and turn half way around from the way it was at first, so that the former side folds are now in the centre, then stitch up again. This gives a new surface for the heavier wear and doubles the service of the pillow-slips.—Mrs. A. G.

**To Save Sheets and Pillow Cases** If the woman who does her own laundry work will try folding sheets and table-covers with the selvage edges together and pinning them to the line she will never go back to the old way. As the corners of pillow-cases where pinned to the line are the first to wear out, the wise woman makes them several inches longer than they are needed. When they wear out cut them off and finish as before.—C. F. R.

**To Mark Linen Easily** To mark linen easily dip the article to be marked in cold starch and let it dry. The pen will write then without scratching.—Mrs. L. H. E.

**When Putting Away Clothes** In putting away white goods from one season to another, to keep them from yellowing, take a bag made of any old sheet, wash clean, dip in strong bluing water, and dry. It should be very blue. Put clean, unstarched clothes in bag loosely and hang in a dark closet.—F. W. P.

**A Linen Substitute** Many times, in a large family of children, or in boarding-houses, the housekeeper finds her supply of napery insufficient to meet the demands for fresh napkins. I have found the following plan a satisfactory one, as it affords an ample quantity at but little expense. To make one dozen napkins I get three yards of soft Indian head at fifteen cents a yard. From each side I cut away the selvage edge, then cut or tear the material through the centre lengthwise, which gives two long strips of equal width. To be accurate, I measure the strips across, then measure the same number of inches down the side, draw a thread and cut my first napkin. This may serve as a pattern for the remaining eleven, or they may be measured in the same way as the first. When cut, I fringe them one and one-half inches around. To prevent raveling, and give a finished look, it is well to whip the napkin between the threads of the fringe. This same Indian head, I find, makes most excellent and durable pillow-cases, which when hemstitched, are scarcely distinguishable from linen.—H. K. G.



Care of Centrepieces

**Care of Centrepieces** I have seen a number of methods for keeping centrepieces fresh, but I like my way the best. Perhaps other people would like to try it. I took two yards of cretonne, hemmed each end and folded it in the centre and sewed on some loops so I could hang it up in the closet or any convenient place. Then I took muslin and made as many folds as I had centrepieces and sewed them in the cretonne cover, exactly like the leaves in a book. As I iron my centrepieces I pin each one in a leaf. When I want one to use it is smooth and fresh and will lay flat on the table.—Mrs. C. K.

**A Help with Napkins** When you buy a new piece of linen for napkins, before cutting them apart overcast the two ends and put the pieces through the wash once. Then cut them apart and hem and you will find the labor of hemming simplified tenfold.—E. G. H.



Hanging Tablecloths

**To Whiten Unbleached Sheetting** When you wash unbleached sheeting or tubing, in order to bleach it yourself, always rinse it in clear water. Bluing in your rinse water will make it look dark gray. Rinsing in clear water it becomes pure white.—G. R.

**Hanging Tablecloths** When hanging tablecloths and sheets on the line hang by the hems, as this will save the hems and keep the wind from whipping them out.—N. M.

**Summer Counterpanes** I bought heavy white sheeting, cut out the corners to fit the iron beds just as counterpanes are cut, hemmed these all around and stitched on a good substantial tuckon lace edging. The beds look nicely dressed, and laundering them is as easy as doing the sheet.

**To Keep Linen White** Always wrap table or bed linen which is to be stored away in dark blue paper to keep it from turning yellow.



To Save Dish Towels

**To Save Dish Towels** Besides the ever ready newspapers for the kitchen have a wall pocket made from oilcloth, ticking, or cretonne. Into this tuck odds and ends of clean cloth to be used for wiping out baking tins and wiping off fingers when baking and for many other purposes. Burn when through with each piece.—C. M. R.



# Helps When Entertaining

## Inexpensive Punch

Save some of the juice from sweet peach pickles (I purposely make more than I need for my pickles), put it in cans just as you do for peaches and every time you empty a can of peaches save the juice. To one quart of this juice add six lemons, four cups of sugar, one-half bottle of grape juice. From this results a bowl full of delicious punch.—Mrs. W. W. G.

## Entertaining Small Children

A way out of the difficulty of the much dreaded muss when mother permits her little ones a holiday in the kitchen with their hands in the dough is as follows: Add two heaping tablespoons of salt to each half cup of stiff dough made of flour and water. I have yet to discover its equal in entertaining youngsters on a rainy day when they become unusually restless, as this mixture can be molded and remolded and finally made in forms and put aside to dry and harden. If put in the oven to dry it becomes like marble, while the babies emerge perfectly clean.—Mrs. J. S.

## A Reserve Dinner

If all housekeepers would try my plan of a reserve dinner, they need never fear any inconvenience when the husband telephones that he is bringing home a guest, or when friends appear unexpectedly to "stay to lunch." I have a shelf in my cupboard that always holds some canned goods that, with the help of a fire, can be made into a delicious meal. Soups, extracts of beef to make bouillon, canned meat which can be simply heated and served with a thickened gravy or made into croquettes; a few of the best quality of canned vegetables; and some canned peaches, pears, and strawberries; and a canned plum pudding. Thus, with very little labor, I can serve soup, meat, and vegetables; make a salad dressing for either egg or vegetable salad; and a sauce for pudding; or beat ten cents' worth of thick cream and have canned peaches with whipped cream. I also keep a few choice crackers in jars—plain ones for soup, and fancy dainties to serve with desserts if the cake tin should be empty when a guest happens in for a cup of afternoon tea. As one can be used I replenish the supply, so am never at a loss for an unexpected dinner.

**To Keep Sandwiches Fresh** Wrap in a napkin wrung out of hot water, and put away in a cool place until needed.—Miss E. H.

**To Keep Chocolate Hot** Chocolate made before the guests arrived, and put in the fireless cooker, was piping hot two hours later, when we wanted to serve it.—G. W.



Pretty Luncheon Idea

**Pretty Luncheon Idea** Fill a clear glass bowl, such as used for goldfish, with carbonated water. In it place a bouquet of nasturtiums and their leaves. The escaping gas in the water creeps over each leaf and flower, making the whole seem covered with dew. It is a most refreshing bit of coolness on a hot day.—Mrs. G. A.

**A New Idea** Some friends of ours who have an interesting family of daughters, artistic and literary, conceived the idea of making their note books valuable to all concerned. "One new thing a day" is the rule in the house, to bring to the others. A new joke, a new suggestion or impression, or criticism even. This makes the gathering together at the supper table a cheery event, while the furnishings of the house, the variety of the table, and cheerfulness of the whole family reflect the rule, giving the frequent visitors a "new idea" of charming hospitality.

**A Use for Old Calendars** I no longer throw away my old calendars which are filled with quotations, good advice, or a bit of fun. In an extremity for place-cards one day, I cut out the most adaptable ones for my guests. They were gaily and prettily printed, and I could not have found sentiments more suitable if I had spent hours searching the shops.—E. S.



A Reserve Dinner

**The Small Guest** In a childless home the small guest is often without entertainment. A little forethought will provide plenty of amusement if all odds and ends, pictures, silk scraps, fashion plates, tissue paper, etc., are stored in a box kept for that purpose. Little girls often enjoy making a kitchen holder or outlining a small dolly for their hostess.

**For Round Sandwich Loaves** Pretty frills of entertaining are not necessarily expensive. When baking bread, make one or two little loaves by filling well-greased, pound-size baking-powder tins with dough. Fill only full enough to permit dough to rise just to the top. Thin sandwiches of these round slices of bread make a dainty bite with a cup of afternoon tea.—Louise.



For Round Sandwich Loaves

**The Entertainment Box** On holidays and birth-days many pretty but useless things come into the house: cards, bits of gay ribbon, gauzes, boxes, spangles, tinsel, tissues and favors. We put them all away in the "Entertainment Box." It is surprising how often the needed things for church entertainments, children's parties, decorations, place-cards, and the dressing of dolls can be found in this box.—E. S.

# Serving for Family and Guest

**A Box for Meal Suggestions** A pasteboard box may be fastened to the kitchen wall and divided into three compartments marked "Breakfast," "Dinner," and "Supper," or "Breakfast," "Luncheon" and "Dinner." Each member of the household may drop a written request into any of the compartments containing the name of some particular dish for which he may be hungry. In this way the mother may receive some ideas or at least know she is giving the family what they particularly desire.—G. M. C. K.



**A Box for Meal Suggestions**

**A Help with Muffins** If housewives will try this method of taking time by the forelock, they need not dread the morning hurry. While supper is cooking every night grease the gem tins and stand them at the back of the range. In a large bowl place the flour, corn meal, or rye meal, or graham flour, the necessary salt, sugar, and baking-powder. Turn the heat into the oven, for a good deal of heat may be stored in this way. In the morning the oven is quickly hot with the new fire, it is but a minute's task to beat one or two eggs, according to the recipe, adding necessary milk and beating into the dry materials. The muffin tins are ready by simply heating.

**For a Child's Party** I have found that there is nothing prettier for a centerpiece for the table at a child's party than wee crocks of tiny growing ferns and others of tiny geraniums in bloom. These are massed in the centre. Attach to each a ribbon leading to a place-card with the child's name thereon. At the end of the party each child hunts the plant at the end of his ribbon and takes it home. Thus the plants serve for decorations and as a favor.—BFE.



**For a Child's Party**

**Putting Away Food** Instead of putting away remnants of food in the dish in which they were served, or into another clean one, make them ready to warm for another meal. For instance, a few baked beans, or a little stew, may be put into a small granite basin in which it is to be warmed. These may be purchased for five cents.—Mrs. R. L.

**A Wise Deception** Children sometimes form a distaste for milk when it should fill an important place in their diet. In some cases it has proved a good plan to get an odd glass (a colored tumbler with their initials on it), a glass water-set or simply a little pitcher and mug. The beauty of the strange receptacle or the fun of pouring the milk will cause them to forget how much milk they are drinking.



**A Christmas Decoration**

**To Cut Butter in Blocks** To cut butter in blocks for the table fold a knife blade in waxed paper and the blocks will cut smoothly.—S. L. R.

**Economy in Cooking and Serving** When one fruit or vegetable is expensive, substitute another, always considering the food value of the article. It is important that every housekeeper should experiment with the fireless cooker. Where gas is used for cooking, economize by cooking over one burner. The writer purchased a large old-fashioned steamer for a trifle. In this four or five of the three-pound lard pails with covers can be used. In one can be potatoes, in others cabbage, onions, etc., a pudding, rice, and even the coffee. A beef loaf may be placed in a larger pail in the kettle of water under the steamer, and, if necessary, another steamer may be placed over this one and a dish of apples cooked for another meal. When tomatoes are to be cooked use a bowl. Experiments will show the possibilities of the old-fashioned steamer. When obliged to use the gas oven, plan to use it for the entire meal. Always make foods palatable. A high authority declares that palatable food is more digestible and nourishing than that which does not please the palate. Some of the best French dishes are made from the cheaper cuts.—Mrs. C. W. C.

**A Christmas Decoration** Whether there be children or only grown-ups in the family, suspend a hoop wound with evergreens from the chandelier in horizontal position by means of bright red ribbons. From the hoop hang small stockings made out of bright red mosquito netting. These may be held in place with red bows or green bows of ribbon, and each bears a tag with the name of a member of the family. They may hold bonbons or some little gift. A pretty fancy is to have all the gifts on a table simply numbered. On the top of each stocking may be placed a slip of paper with a list of the numbers which mark each individual's gifts, and at a given time all may search and find their own.—Hostess

**For a May Luncheon** An effective table-cover for a May luncheon is made of any of the cheap flowered materials which come for curtaining. Sew the desired number of strips together, with pink or green ribbon basted over the joinings. For a centerpiece use a pink and green basket filled with apple blossoms. At each place have a small flower-pot painted green filled with pink candies, and stick a spray of apple blossoms in the top of each pot.—S. L.



# Helps with Glass and China

**A Great Convenience to have open-mouthed glass jar Back of the Sink** poured conveniently, is a great convenience to have back of the sink. In it egg-beaters and spoons, knives, forks, etc., used in beating or eating eggs can be placed while preparing other dishes for washing. If stood in cold water one will never have to waste time cleaning an egg-beater on which egg has encrusted, which, as every housewife knows, is a wearisome task. On the same principle fill all cereal pans, vegetable pans, etc., with cold water and stand at the back of the range while the meal is in progress. Much scraping of pans can be saved by this little forethought.—S. L.

**To Wash Milk Glasses** If the glasses that have held milk be first rinsed in cold water they may be safely washed in hot. If dipped in hot water as soon as they are emptied, the milk is coagulated and clouds the glass.

**The Use of Molds** To remove anything from a mold when cold, wrap a hot cloth about the outside of the mold for a minute or two. To remove a hot viand, wrap a cold cloth about the mold.—M. C.

**When Glasses Stick Together** To separate them without breaking set the lower glass in warm water and fill the upper one with cold water and the heat and cold, respectively, expanding the lower and contracting the upper; they are easily slipped apart.—E.

**Cleaning Decanters** A handful of salt and a cupful of vinegar shaken up well in a cloudy decanter will clean it like magic. Rinse well in hot water several times to remove all taste of salt. It will be beautifully clear and clean.—M. G. U.

**To Mend China** Common white lead will mend glass or china so it will wear as long as if new. Apply to broken edges, place carefully together, and tie the dish to hold it until paint becomes perfectly dry.—L. W.

**To Clean Cruets** To clean vinegar cruets use warm water with about a spoonful of soda. After shaking, the cruet is cleaned perfectly.—Miss L. M. F.

**To Hold Plates in China Closet** Glass push-pins put in with a firm pressure (one in front of each piece) make a very satisfactory rest for light pieces, and are scarcely noticeable.—F. F.



**A Great Convenience to Have Back of the Sink**



**To Dry Lamp Chimneys**



**The Habit of Trays**

**Brushes for Dish Washing** I use a little hand-brush in place of the old-time dish-cloth. I find it gets in the creases better than a cloth, besides being more sanitary. It will not scratch or mar, but is quite as effective as a knife for scraping in cases where the food adheres to the dishes or cooking utensils. I keep one for washing the dishes and one for scouring purposes.—Mrs. O. C. McM.

**Tempering China and Glass** Before I use new thin china I put it in a pan of cold water allowing it gradually to come to the boil. Then take it off and let it stay in the water until the water is cold. It can then resist the sudden expansion caused by heat and breakages will be far less frequent. The water should heat and cool as gradually as possible. My lamp chimneys I treat in the same way with excellent results.—Mrs. N. G. M.

**Drying Dishes** The greatest saving of time I have found in years is to wash the dishes, place in wire draining-basket, scald, and put on the radiator or in a warm oven.—Mrs. E. B.

**To Dry Lamp Chimneys** Wash and rinse chimneys in hot water. Stand on the radiator on a dry cloth, or in a wire dish-drainer on the back of the stove. The glass will be clean, dry, and bright.—B. G.

**To Clean Coffee and Teapots** When teapots and coffee-pots become discolored inside boil them up in cold water with two teaspoonfuls of baking-soda.—BETSY CLOVER.

**Excellent China Cement** An excellent cement for broken china or bric-à-brac is made by mixing half an ounce of gum arabic with a half teaspoonful of boiling milk and adding enough plaster of Paris to make a creamy paste. To use successfully have the pieces that are to be mended warm and apply with a soft brush. Set aside for several days, to become thoroughly dry. They can then be washed in either warm or cold water with safety.—A. C. H.

**The Habit of Trays** Use a tray to carry the dishes and other things from the cupboard to the table, this saves many steps, not only in setting the table, but in clearing it after the meal. The same may be said of baskets. Have one or two handy sized baskets and make a practice of stocking them to take up stairs or down as things accumulate out of place. Many helps are simply habits to be acquired.—Mrs. B.





# At House Cleaning Time

**For Mending Tubs or Vessels** For mending tubs or other vessels which are not used about the fire take old can rubbers and melt them in a tin can or lid. Apply while hot, smoothing it with a knife. Vessel will hold water as well as when new and will last a long time, costing nothing but a little time to renew.—Mrs. F. C.

**Any Tin Bucket,** especially one used for slops or water, when painted inside and out with asphalt will last for years. When the asphalt commences to look rusty after long use re-paint, which will renew all usefulness. Five cents' worth will paint any ordinary water bucket. I have one bucket that has been in use seven or eight years which has been painted only twice.—LAURA P.

**For Smoke Blackened Ceilings** This is an excellent way for cleaning smoke-blackened ceilings. Make a fairly thick paste of starch and water; apply this with a pad of flannel and allow it to dry on, then brush off with a soft brush and you will find result well worth the trouble.—Miss R. McK.

**To Remove Paint From Glass** Paint may be removed from window glass by rubbing it well with hot, strong vinegar.—Mrs. RICHARD J.

**A Satisfactory Polish** An expert wood-finisher gave the following method for French polishing with the usual rubbing cut out. Cover wood surface with any good floor varnish, when perfectly hard rub with powdered pumice-stone, slightly dampened with oil. Wash off with cold water and rub with a clean cloth dipped in raw linseed oil.—A. L. L.

**A New Use for Dish Mop** When dusting or cleaning floors there are always some places where even the finest mop will not clean, especially in corners and under some pieces of furniture and under and around radiators, where much dust collects. To clean these places I have found one of the dish mops, to be found at any ten-cent store, works like a charm.—E. T.

**The Use of Plaster of Paris** When using plaster of Paris to fill cracks in plaster, etc., mix with vinegar instead of water. The resultant mass will be like putty, and will not "set" for about an hour; whereas, if water is used, the plaster will harden before you can use it successfully. Push plaster into cracks and smooth nicely with a table or putty-knife.—A. C. F.



*A Box for the Scrubbing Pail*



*Economy of Time and Labor in Dusting*



*To Renew Old Varnished Furniture*

**Economy of Time and Labor in Dusting** Dusting with a rag is a laborious and tedious task. Feathers are not so good, as they leave the cracks dirty and have a tendency to knock off light ornaments. A soft bristled paint brush, or a duster of similar make, something like a soft hearth duster, is a fine substitute. I have discovered also that a five-cent dish-mop makes a splendid duster. It can be washed, too.—Miss E. G. H.

**Renovating Shades** Window shades that have become cracked and broken can be renovated by laying them flat on the floor and painting them with ordinary oil paint bought at any hardware store in small cans. Paint one side, let dry thoroughly before touching the other side. This treatment preserves the shades and makes them last for years.—F. M. S.

**Floor Mop** I always get a new floor mop before I begin to house clean and use it for wiping the wall-paper and woodwork. Then when I have finished cleaning I wash it out and use for a floor mop. This is so much better than a cloth tied over a broom or anything of the kind I have ever tried.—"A SUG-SCRIBER."

**A Box for the Scrubbing Pail** As an aid when scrubbing take a wooden box large enough to hold the scrubbing-pail. Fit it with castors and set the pail in it and push around as desired, instead of lifting it to move it.—A. D. P.

**To Renew Old Varnished Furniture** To make old furniture look like new make two quarts of thick starch and add to the starch four table-spoonsful of lye and mix thoroughly. Using a paint-brush, paint the piece of furniture with this mixture. After a few minutes wash off thoroughly with the hose (if outdoors), a brush if one must be inside. The starch will take off all the finish on the furniture, down to the natural wood. After drying well, apply a coat of wood filler and then varnish and the piece of furniture will look like new. The amount of work is small and the result gratifying.—N. C. H.

**To Keep the Zinc Bright** To keep the zinc on my work-table looking bright I use an old worn-out scrub-brush and a little scouring powder once a week. I find the brush more effective than a cloth and the task is easier.—HOUSEKEEPER



# Cleaning This and That

## Some Cleaning Hints

1. Clean satin slippers of any color with denatured alcohol. 2. Straw hats may be cleaned with a piece of velvet dipped in alcohol. 3. Rub a piece of crinoline over suede or velvet shoes, purses, etc. This will remove the dirt, rub up the pile, and make them look like new. 4. Camphor removes peach stains. 5. Ink stains on linen are removed with chloroform. 6. Scorches will disappear if diluted peroxide is applied. 7. When washing or cleaning dresses, whether woolen or cotton, hang on a coat-hanger on the clothes-line and the garment will retain its shape and will also be easier to iron. 8. Rub corn meal into panama hats to clean them.—G. J. E.

**To Clean Ivory** A paste of dampened sawdust and a few drops of lemon juice applied thickly to carved ivory and allowed to dry before brushing off with a small brush will clean the ivory very nicely.—Mrs. E. A.

**To Clean White Iron Bedsteads** To clean white iron bedsteads I use a damp cloth and a little cooking soda. This will leave the bedstead clean and white. I have also found that soda will remove nearly all stains from the sink.

**To Clean Leather** To clean leather upholstery wash the leather with warm water to which is added a little good vinegar. Use an absolutely clean sponge. Wipe dry with a soft, clean cloth. To restore the polish, prepare the whites of two or three eggs with a teaspoonful of turpentine to each egg. This should be whisked briskly, then rubbed into the dry leather with a piece of clean linen cloth.—Mrs. H. C. W.

## Cleaning Kitchen Utensils

Every kitchen has a few iron and tin utensils, and they are hard to keep clean, even with frequent scouring. Boiling in lye water is the easiest way to do this. I put a can of lye into the wash kettle, put in the pots and skillets which had become untidy and filled the kettle with water to cover utensils. After boiling they were easily scrubbed with a stiff brush and good suds. A little scouring makes them bright and clean. This is especially good for broilers, iron pots, griddles, etc. Use a hooked wire to pull them out of the lye water and scrub them while wet and hot. After being submerged in the hot suds the lye will not hurt the hands.—B. R. C.

**To Clean Nickel** Turpentine and whiting mixed cleans nickel beautifully.—Mrs. J. B. S.



An Easy Way to Clean Rugs



To Clean Leather



To Clean the Porch

**To Clean the Carpet Sweeper** To remove hair and threads from the carpet-sweeper, buy a ten-cent wire hair brush, remove brush from sweeper and run wire brush through the sweeper-brush. I find this saves time and patience, also the hands.—Mrs. M. E. S.

**An Easy Way to Sweep Rugs** To sweep well, hang over a clothes-line, turn the hose on full force, till the water runs perfectly clear and let the rug drip dry.

**To Clean Lamp Burners** When your lamps smoke badly and you think it necessary to buy new burners, try boiling the burners for half an hour in water, to which has been added a quantity of soda, removing from water while hot, so that they may be easily dried. This thoroughly cleans them, and your light will be as bright as when burners were new.

**Tufted Leather Chairs and Davenport** An excellent way to clean tufted leather chairs and davenports is to get a soft paint-brush and dip in warm castor oil. The dust can thus be removed easily from all plaits and folds and makes the leather soft and bright.

**To Clean Ivory Handles** Mix equal parts of ammonia and olive oil. Add prepared chalk to make a paste. Rub the ivory with this and let dry before brushing off. If very much discolored several applications are sometimes necessary.—"A SUBSCRIBER."

**A Sweeping Hint** Before attempting to dust under dressers, commodes, wardrobes, etc., remove the lower drawers.—J. W.

**Cleaning Paste for Glass and Metal** I find that whiting and ammonia, mixed to a paste, will make windows and glass and metal of almost all kinds extra bright. Five cents' worth will make enough to last for a number of cleanings. Rub paste on the article to be cleaned and leave it on until nearly dry, then remove with a dry cloth. When the paste hardens, dampen with a little water before using.—B. I. S.

**To Clean the Porch** I think I have found an easy way to clean porches, I use a sprayer, the kind that will throw the water against the ceiling and walls with force. The water should be warm and there should be plenty of it. When through spraying use a broom or long-handled brush to remove what few fly specks there are remaining.—Miss B. S.



# Cleaning and Dyeing

**CAUTION.**—Never use gasoline near flame or fire of any sort. Large quantities should be used in the open air. Fumes should not be inhaled. Keep gasoline in a cool place.

**To Clean Feathers Quickly** To clean ostrich feathers in gasoline so they can be used at once: To a quart of gasoline add about five drops of oil of sassafras. Dip the feathers in this and rub briskly. Then shake out the plumes until dry. *This should be done in the open air, away from fires.*—G. M. K.

**For Cleaning Velvet Surfaces** Take a small piece of crinoline after brushing the velvet and rub *against the nap*. This will remove every particle of dust, leaving it rich and clean. This was recommended by a very good ladies' tailor. Crinoline can be purchased at any dry-goods store.—E. B.

**A White Hat Turned to a Beautiful Brown** A handsome white sailor hat for which I paid \$5 became dusty and soiled. I cleaned it with lemon juice, but that turned it too yellow, so I bought a twenty-cent can of dark walnut stain and painted the hat inside and out. I gave it two coats, the first very thin. I bought a brown velvet band of a harmonizing shade and the effect is perfect. —L. L.

**A Quick Way to Clean Garments** I cleaned three entire costumes and two waists in my washing-machine. The washer was manipulated in the usual way and the garments run through the wringer, thereby eliminating any possible injury to the hands. Three gallons of the gasoline at sixteen cents a gallon was the amount used. A cleaner would have charged me \$1.50 each for cleaning these garments.—S. C.

**To Sponge a Blue Suit** Sponge your old blue suit with strong bluing water, then press on the wrong side and you will be delighted with the result.—E. W. P.

**To Renew Hats** Once being caught in a heavy shower and without an umbrella I thought my new hat, which was thoroughly wet, was ruined. On reaching home I set about to see what I could do. By turning it upside down and pinning to the gas fixture, through the lining, with hairpins, I found I had it in a good position and put the flowers and ribbon in best condition possible by pulling in shape and left the hat to dry. When thoroughly dry it was scarcely injured.—ROSE C.



**To Clean Delicate Fabrics**



**A White Hat Turned to a Beautiful Brown**



**To Renew Hats**

**To Wash and Dye Cotton Laces** This method may be used to match any color. To wash laces, make a suds of pure soap and tepid water. Let laces soak for half an hour. Squeeze them between hands to get the water out. Make fresh suds, souse in water again, and rinse in two waters. Do not rub, but squeeze, lest the meshes break. In last water put a few drops of dissolved gum arabic. If lace is cream or ecru, add a few drops of orange dye to last water; if pure white, a few drops of bluing. Spread on sheets to dry. When nearly dry, pull gently into shape and roll from one end, keeping edges even. Wrap in a damp cloth for a half-hour and press with a not very hot iron, pressing towards the scalloped edge of the lace.—M. L. T.

**To Clean Delicate Fabrics** To clean Irish crochet or any delicate fabric which will not stand rubbing, put into a fruit jar (or any jar that can be tightly sealed), with enough gasoline to cover the article, seal the jar and shake. About three minutes. Let stand fifteen minutes or more and shake again, open the jar, take out the article being treated and let drain a moment; if the dirt is not all removed rub lightly with the gasoline, replace and shake again; when dry the article will look like new.—C. F. L. W.

**Gasoline Cleansing** To clean perfectly with gasoline use a mild soap, washing the article as if you were using water instead of gasoline. This does not injure the fabric and will remove grease.—E. H. M.

**To Clean Furs** For light furs mix together a pint of flour, a pint of bran, and a table-spoonful of fuller's earth. Brush and shake the furs, then lay them on a table and rub with the above mixture, using a coarse piece of flannel and rubbing the wrong way of the fur. Shake out all the cleaning material, and to over the fur again in the same way, using only bran this time. Shake out the bran and wipe the fur with cheese-cloth. Dark furs are cleaned in the same way, save that hot bran alone is used. Heat the bran in the oven.—H. R.

**A Cleaning Hint** I have found that gasoline will not make a circle on material if it is mixed with corn meal. Rub the spot with the saturated corn meal until the spot disappears then brush thoroughly.—Mrs. F. A.

# Things Good to Know

**A Cupid Apron for Christmas** I would like to tell of a Cupid's apron which has proved a very fetching gift for young girls. The apron proper is a heart with point downwards. The bib also is a heart while two smaller hearts serve as pockets and grace the ends of the strings. These can be made of sheer organdy, briar-stitched with blue or pink and edged with Valenciennes.—Mrs. J.



*A Cupid Apron for Christmas*

**Utilizing Fruit and Vegetable Baskets** Having lived several years near a fruit dealer, I have found many uses for the baskets which he lets me have. The small grape-baskets I find convenient for holding clothes-pins. I fasten a wire around the handle, and bend the other end so it will loop over the clothes-line, and in this position it can be easily pushed along. The larger ones I use for bringing vegetables from the garden, and cellar. The small peach-baskets, covered with pretty cretonne, make nice scrap-baskets, for bedroom, or sitting-room. They are nice for mending-baskets, too, much better than a stocking-bag. I keep several in the laundry, for soiled clothing, one for handkerchiefs, one for stockings, another for collars, and so on; it saves sorting on wash-day, which is no small item, in a busy household.—Mrs. L. D. C.

**To Hide the Sewing Machine** A practical way of eliminating the unsightly sewing machine from the bedroom of your flat is the following: Make a dressing-table by fastening to the wall a board as long as your machine. Cover this with cretonne to match the coloring of the room, or lined dotted Swiss, if you prefer, as the latter launders. Gather or plait the material around the two ends and the front, cutting the pieces long enough to reach the floor. Have a piece of plate glass cut to fit the top of the table so as to keep it clean (this can be covered with the usual linen cloth), and hang a mirror over this table on the wall. The machine slides under the curtains in the space made for it and may be drawn out ready for use at any time.

**When Weary of Housework** This state of mind is generally reached soon after dinner or the noon meal. Lie down for at least half an hour in loose garments and stocking feet with an interesting book or magazine. Then get up, bathe and dress and look at the world through clearer eyes. Wise housekeepers renovate every article of furniture in their house when worn, and wise the woman who renovates herself.—SALLY LUNN.

**Zinc for Kitchen Tables** I would suggest to any housekeeper to use zinc on all places in the kitchen where she works. For instance, a working-table covered with zinc, or a shelf put before a pleasant kitchen window where one can do all her dirty work, cutting of vegetables, meat, etc., is a great saving of time when one would otherwise have to get out a board. If you have a plate gas-stove on a table, have the table covered with zinc by all means. It is safer, and when dishing up one can set hot kettles from the stove on it.—M. M.

**The Kitchen Drain** Has the drain pipe of your kitchen sink ever clogged so that the water did not flow off quickly? Try this simple method next time before you put in a call for the plumber. Take a short piece of garden hose, a piece two feet in length will be sufficient. Attach to the cold water faucet. Next remove the strainer from the top of the drain pipe and push the hose into the drain. Turn the water on and let it flow, slowly at first, but increase flow as the water is forced through the drain. The water may be allowed to run for half an hour or more so that the pipe is thoroughly cleaned. This method is very effective and in many cases will save a plumber's bill.

**To Measure the Skirt Length** For the dress gauge pictured take a lath ten inches long, a piece of smooth board about one or one-half inches thick and a short hatpin. With a carpenter's plane smooth the lath and board and round one end of the lath. Then nail the other end of the lath upright on the board. Measure from the floor and mark spaces one-inch apart on the lath and bore holes to admit of a hatpin, which should just slip through snugly. This little article becomes almost indispensable in the sewing-room to measure the length of dresses.

**Economy of Space** We obtained from a furnishing store a number of shirt boxes, and in them packed things which, although not in frequent use, must be at hand when needed. We numbered the boxes with conspicuously large figures, and in our cabinet cook-book placed cards, correspondingly numbered. On the cards was written a complete list of the contents of the boxes. By referring first to the cards one is able to locate any article.—C. W.

**To Remove Mildew** Rub common brown soap on the spot and scrape white chalk on it. Keep wet, and lay in the sun.



*To Hide the Sewing Machine*



## Little Things to Remember

**To Prevent a Plate from Slipping on Ice** The difficult problem of placing a dish on ice in the refrigerator so that it will "stay put" will be solved if one of the rubber rings used on fruit jars is first placed on the ice and the dish is placed on the rubber.—S. S. S.

**Mahogany Furniture Polish** Probably it would help some housekeepers to know that an excellent mahogany furniture polish is made from equal parts of pure olive oil and warm black coffee. Just dampen a cheese-cloth with this mixture and pass over the surface to be polished, then wipe with an old piece of silk. The result will be surprising.

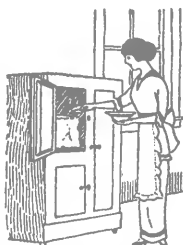
**A Useful Chest** I have caused myself and others great annoyance of late by putting away things so carefully that they could not be found when needed. I therefore have made a New Year's resolution to keep in the living-room an upholstered box, fitted with a padlock and key. In this I am to place all things that I feel called upon to put away in a safe place. It is still too early to judge of its usefulness, but I believe it may be a success.—MERTT.

**Another Cure for Mice** There are many ways of getting rid of mice, but try this. When mice trouble you hunt out their entrances to pantry or cupboard and plaster them with a mixture of melted (just soft) laundry soap and red pepper. They will not come a second time.—Mrs. B. C. N.

**Uses for the Wire Tea-Stand** The wire tea-stand is useful to place in a dripping-pan or kettle when roasting meat if you have no meat rack; it can also be used for making toast. Use this convenient article also to set a pie on while cooling. This allows a free circulation of air under the pie and the crust will not be soggy.—Mrs. P. F. L.

**Use for Salt Bags** Save and wash all the little cloth bags that salt comes in and when you have squash, pumpkin, turnip, or other watery vegetable to cook, wash and cut up and put in the bag to boil. When soft you can squeeze all the water out, press with potato-masher and turn out all ready for seasoning with very little work.—Mrs. K.

**In a Dark Cellar** If your cellar is dark and the coal shovel has the habit of eluding you, try painting it white and hanging it near the coal-bin. It can easily be seen.



To Prevent a Plate from Slipping on Ice



A Dumpling Steamer



In a Dark Cellar

**Brass Polishing** To one quart of hot water (soft if possible) add one dessertspoonful of oxalic acid. Put the water in a granite pan and have enough to cover the articles to be cleaned. Dip in your brass or copper ware for about two seconds, then dry immediately with a soft linen cloth. The result is that the tarnish has absolutely disappeared, the things look like new—no more rubbing, no dirty hands, and a morning's work accomplished in a few minutes. REMEMBER OXALIC ACID IS POISON and leaves a stain on wood.—H. B.

**Meringues with a Gas Stove** After having difficulty for years in browning meringues in my gas oven where the heat comes from below, I stumbled upon the following scheme, which is a perfect success. I place the pie or pudding under the burner of my gas plate, and the heat from above browns it beautifully. If I have no other use for the gas at the same time, I put the teakettle or an iron griddle on it, so as to turn the heat downward toward the meringue. Another unexpected advantage is that the dish can be seen from any part of the kitchen, and is not forgotten as it sometimes is when out of sight in the oven.—Mrs. C.

**To Beat Carpets or Rugs** An excellent device in rug cleaning is to put an old (probably saggy) wire bed spring upon the ground and lay the rug or carpet to be beaten upon it. This will keep the rugs off the ground thus allowing the dust to go through the springs without settling upon the other side of the rug, as is the case when the article to be beaten is spread on the ground.—J. M. C.

**A Dumpling Steamer** A steamer that is inexpensive, yet best for steaming dumplings, as no water can collect about the edges, is arranged as follows: Not being satisfied with the results obtained by steaming dumplings the old-fashioned way I conceived the idea of using a sieve, the kind with tin sides. I use a cover with perforations for this. With this combination and a correctly proportioned recipe, dumplings fit for the most epicurean taste can be produced. These sieves can be obtained in any size and used over any dish or kettle they will fit, and they are light and easily handled.

**For Corn Meal Mush** Grease the kettle with fresh lard before putting in water and make a batter of the meal and some cold water. The kettle will wash easily and meal will not lump.

# Helps with Personal Belongings

**To Prolong the Life of a Petticoat** When a petticoat begins to wear at the edge of the hem, turn in and sew a row of waved braid on the edge, or embroider a shallow scallop.—E. E.

**A Closet Full of Boxes** A closet filled with pasteboard boxes of all sizes cannot fail to be of great benefit to the woman who wants a place for putting all sorts of possessions. Little ribbons, good tissue-paper, odds and ends that would be useful at holiday time or in planning some entertainment often become soiled and mussed because there is no definite place for them. With neat, clean boxes waiting, all such things may be kept free from dust until such time as they are needed. Pasted labels should be used on the outside of each box, and the contents of each box marked on them.



A Closet Full of Boxes

**To Curl Ostrich Plumes** An easy way to curl ostrich plumes when the curl is out of plumes or tips is to put them in a hot oven. Leave the oven door open and watch the plumes that they do not burn. In a short time they will be like new. I just put my hat in the oven on a paper if the plumes get damp and straight. This is simple and easy and has helped me many times.—Mrs. M. E. T.



Inexpensive Dress Hangers

**Inexpensive Dress Hangers** Cut a flour barrel hoop in three parts. Cover each piece with a strip of old cotton cloth about two inches wide by winding it around each hoop and turning in the edges of the cloth to give them a neater finish. Then sew a piece of tape in the middle of each hoop long enough to hang it up by.—Miss M. D. B.

**A Valuable Button Suggestion** My linen and white dresses were trimmed with large linen buttons, and to avoid having them lost or broken when the articles were laundered I bought the fasteners which close with a snap, sewed part on the skirt and part on the back of button and simply removed the buttons whenever the garment was laundered. The same idea can be utilized with dress shields with excellent results.—Mrs. C. E. G.

**A Corset Suggestion** When the stays of the corset punch through at the top, instead of using goods to mend with, try covering the ends of these bones with pieces of old white kid gloves. They are easily sewed on, and as the edges do not have to be turned under make a smoother finish. The corset will also last longer.—N. M. H.



To Remove Wrinkles from Clothes

**Simple Garment Hangers** Small brass rings can be bought for three cents a dozen and make excellent hangers for children's coats. When sewn on the inside band of boys' trousers they save many a torn buttonhole, a buttonhole being what most boys use for a hanger.

**Practical Use for Old Dresses** Do not throw away faded or outgrown house dresses and wrappers Cut off the waists, launder the skirts and use them to cover your good skirts in the closet. If one cares to take the trouble to boil and dip the old faded skirts into a uniform shade of dye it will enhance their looks of course; but I have found these old house dress skirts make effective skirt protectors just as they are. A shirring tape may be run through the belt and gathered tightly around the top of the skirt-hanger so as to keep out the dust.—J. A. P.

**To Keep Ostrich Plumes** To keep ostrich plumes during the summer, place in a glass jar and screw on the top.—Mrs. E. C. M.

**For Stringing Beads** How often the string on which beads are strung stretches, leaving unsightly gaps in the chain, or worse still it may break and the cherished beads go scattering in every direction. I have found a remedy for this: I string beads on a violin string which is made of a very tough substance and which can be purchased for the small sum of five cents. For small beads the E string is the most suitable.—K. S.

**Inexpensive Cuff Links** Cuff links to harmonize with buttons used on any waist can be made by joining two buttons with strong thread, allowing the thread to separate the buttons about a quarter of an inch. Bring the thread back and forth and then twine it around and around until a strong thread is made. This manner of making cuff links enables one to have a variety of effective and pretty links that are both lasting and inexpensive.—Mrs. G. F. DeL.

**To Remove Wrinkles from Clothes** To remove wrinkles from clothes, hang the articles in the bathroom, shut the door and windows, turn on the hot water to fill the room with steam and leave the clothes for an hour or two. Dry in the open air, if possible.—Mrs. J. E. R.

**To Renew Black Kid Gloves** To worn and white fingers apply sweet oil and black ink (equal parts well mixed). Use a camel's-hair brush.

# Little Things About the House

**For Windows Without Weights** When one does not have windows with weights, it is very convenient to have small pieces of board with notches sawed in them. This enables one to raise the window to different heights without having to hunt for something of the desired size.—Miss L. M. C.

**To Keep Wrapping Cord at Hand** I keep a small pail hanging by my kitchen table to drop wrapping cord into when untying groceries. In this way a piece of string is always on hand when needed.—H. F.

**To Run Rods in Curtains** Housekeepers who have trouble in running a rod through the hem of sash curtains;—Cut a little finger from an old kid glove, slip it over the end of the rod, and it will run through smoothly.—N. T.

**For the Candlestick** Cut a circle of paper three inches in diameter and lay it over the top of the candlestick before putting the candle in. Just force paper, candle, and all into the stick and you will save yourself the trouble of digging cold candle-grease off the stick when you wish to put in a new candle.—Mrs. G. N. A.

**To Reach High Shelves** I have wooden boxes to stand upon when I need to reach the high shelves in closets. I find them a great addition to my house, and it saves the moving of chairs. They may be bought at a grocery store, stained to match the woodwork and fitted with casters. A hinged cover makes the box a useful receptacle for shoes.—M. F. B.

**A Use for Broomsticks** Old broomsticks are often thrown away with the broom, but I have found three good uses for them. The handles make good stout clothes sticks to be used in lifting the clothes from the boiler; varnished nicely they make good portiere poles where only a short one is required; and lastly make a cap of some strong, soft material, draw it over an old broom and use it in sweeping hardwood floors.—J. H.

**Made from Starch Boxes** Many nice things such as trays, boxes, plaques, etc., may be made at home from the common five-pound starch boxes. I make many gifts from them each year, using my pyrography set and drawing my own designs. The wood is almost as nice to burn as basswood.—Mrs. B. W. D.



To Keep Wrapping Cord at Hand



To Save the Umbrella Stand



Keeping Scissors Handy

**A Handy Place for Tools** Having no handy place for small tools and useful household utensils I had the lower step of the back stairs made into a box, the top of the step was hinged to lift up. Now my tools are always out of sight, yet I always know where to find them.—Mrs. C. E.

**Individual Trays** After spilling a cup of coffee into my lap, and ruining my best gown, at our club, I decided that I would never run the risk of having that happen to anybody when I entertained. I therefore bought stamped tin trays by the dozen, and serve the plate and cup to each person on a tray. The price is only fifty-five cents a dozen, and no one knows till she has tried them what a comfort they are. Men are especially delighted to have a place to set their cups.—"MERIT."

**Saving Steps** Busy housewives, save yourselves many steps, by having, upstairs and down, a market basket. As articles collect on either floor that belong on the other, lay them in the basket and carry them all in one trip. In the same way have two slates, one in your bedroom and one in the kitchen, with a pencil fastened to each. If necessities are jotted down as thought of, fewer articles will be forgotten in making the shopping or marketing lists.

**To Save the Umbrella Stand** Place a large sponge in the bottom of a china umbrella-jar and you will avoid striking the bottom and breaking it. The sponge will also absorb the water from an umbrella, and may afterwards be wrung easily out.—G. E. N.

**A Protection to the Kitchen Table** Housekeepers will find an old magazine very convenient on the kitchen table. On it set pots, pans, skillets, etc., that are necessarily somewhat black on the bottom. By tearing off a leaf or two of paper as they become soiled the magazine will last quite a while and save the labor of cleaning the table.—N. R. F.

**Keeping Scissors Handy** A colored ribbon tied to scissor handles will save many minutes that are otherwise spent in looking for them, especially if they are used by children who forget where they have left them. A piece of ribbon is always sure to show, where scissors are half hidden under papers or sewing.



# Helps in the Sick Room

## Contents of the Medicine Cabinet

Have tacked to the inside door of your medicine cabinet an alphabetically arranged list of all drugs on hand. When a bottle or box is emptied have it replaced, ready for emergencies.—Mrs. J. M. S.

**For Tired Feet** The following help is used by nurses in some of the leading hospitals. Add a tablespoonful of baking soda to a pint of common bran and put in a basin, dampening with sufficient warm water to form a thin paste. Immerse the feet in this for ten or fifteen minutes, and great relief will be felt and the danger of blistering eradicated.—B. A. J.

**Pouring Medicine** When pouring medicine from a bottle always pour from the opposite side from the label. Directions may be obliterated through careless pouring and mistakes may occur.—F. L. N.

**To Extract a Splinter** When a splinter has been driven deep into the hand it can be extracted without pain by steam. Nearly fill a wide-mouth bottle with hot water, place the injured part over the mouth of the bottle and press lightly. The suction will draw the flesh down and in a minute or two the steam will extract the splinter and inflammation.—Mrs. C. O. H.

**A Cover for the Tray** From pasteboard make a cover to fit the tray. The sides can be long strips of pasteboard sewed fast to the top cover, and should be at least six or eight inches high. Line with white linen or muslin, and cover the outside with figured lawn or silkoline over fine cotton-batting. A curtain ring may be sewed on the top to serve as a handle for lifting. This will keep the food hot while the tray is being carried to the sick-room.—M. R.

**To Amuse a Sick Child** In giving my little girl her nourishment she cried to get up and sit in her arm-chair at the table. This was impossible, but I did not want her to fret. I had a discarded high-chair in the attic. I brought it down, sawed off the legs, spread a small blanket over back and arms, and put a little pillow in the seat. This chair we put right in the bed and the child was delighted. She would even take her medicine better, changing her position rested her, and I could persuade her to eat more at a time. She could have a few toys on the tray for a little while so the improvised bed rest served many purposes.—A.



Contents of Medicine Cabinet



An Emergency Table for the Sick Room



For the Delicate Child

## Sunshine Bag for Invalid

It is hard to find anything that will give as much pleasure to an invalid or shut-in as a sunshine bag. Make a bag of cretonne or other bright material, which may afterwards be used as a handkerchief bag or small laundry bag and fill it with a number of little gifts prepared by different friends. Tie the packages with bright colored ribbons and leave one end of each ribbon about half or three-quarters of a yard long, so that it will hang out of the bag. Each day one ribbon is to be pulled and the gift at the bottom opened. Try to have at least thirty, so that the bag will last a month. Aside from the pleasure of receiving the gifts the excitement of having this little treat each day for a month is a welcome break in a monotonous life.—M. D. M.

## To Freshen Air in Sick-room

Dip a sheet in a pail of water to which has been added a small amount of ammonia or listerine. Wring out until almost dry, then hang in front of an open window where there is a gentle breeze.

## An Emergency Table

An emergency table in a sick-room can easily be managed where there is a machine that has a drop-head. Open the machine and push the leaf over the bed. A square or rubber cloth under a white cover will protect the wood, and make it attractive.—E. D. A.

## To Save Black and Blue Spots

If when children fall and a lump appears, one applies a paste made of ordinary baking soda and water there will be no discoloration.—Mrs. W. N.

## Hot Cloths for Sickness

When hot cloths are needed for medical purposes, heat them in a steam cooker or double boiler.—M.

## For Scalds and Burns

Pare and scrape raw potato and apply directly to scald or burn. It will afford almost instant relief and the affected part will quickly heal.—B. E. M.

## For the Delicate Child

A small boy who thought he could not drink milk was persuaded to change his views when his mother thought of supplying him with straws purchased at a soda fountain.

## For an Invalid

A gift for an invalid that proved a great success was a hand magnifying glass and some prints of paintings by famous artists.



# Helps in the Bedroom

**Knockers** A recent fad which has the merit of real utility is the use of tiny knockers on the doors of bedrooms and other rooms in private houses. A charming little knocker picked up recently in a London antique shop and brought home for a young girl's bedroom door is a tiny brass cupid. The figure is about four inches long, beautifully modeled. One chubby knee is drawn up and forms the handle of the knocker which is hinged to an oval brass plate with screw holes for the fastening. A small brass anchor is used on a door of the library in a seaside bungalow. Individuality can be thus shown in the choice of knockers, and for this reason they are popular as gifts. In a large family they are to be further recommended upon the ground of privacy.—M. S.

**Closet Room** If short of closet room, place hooks on the back of the headboard of a wooden bed. Many things can be hung there out of sight. Place the bed across a corner.—T.

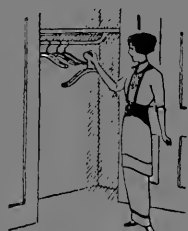
**Jars for Dressing Tables** Any one once using china jars with lids to replace the old-time "catch-alls" and "hair-receivers" on their dressing-tables will acknowledge their superiority. They are entirely practical and sanitary, and can be bought at the ten-cent stores (under the guise of cracker-jars and sugar-bowls), or they may be as costly as the purse allows. I have two pairs on my dressing-table. One I use for hair comings, the other for small belongings, handkerchiefs, jabots, ties, etc., awaiting laundering. Two smaller ones I use for wire hairpins and odds and ends of jewelry.—Mrs. A. A. S.

**A New Idea for the Bedroom** The washable colored cotton table-covers (not cloths) used so much in country homes make excellent counter-panes for all-year use for boys' beds. They come in many combinations of color so will match any ordinary color scheme, are cheaper than the fancy colored counter-panes and not so heavy to launder.

**A Door Closet** Where room is scarce and closets few I have purchased brackets for ten cents and put them on the back of a door with a medium shelf attached. Put hangers from the top of shelf and then make a curtain and attach it with hooks and there is a handy clothes-closet with the use of the door retained. I have also put a long low box on the bottom of the same door with brackets purchased for five cents, and used the box for shoes.—C. W.



Jars for Dressing Table Use



A Bar for the Clothes Closet



A Door Closet

**Dainty Bureau Drawers** Much is gained if instead of making linings or pads for the bureau drawers, the drawers themselves are made dainty. I first give the inside as many coats of white paint as is necessary to give a clear white tone, and then a coat of white enamel. This gives a perfectly smooth surface, which is fresher than any other lining could be. The drawers look neat and attractive, and when cleaning is desired a simple wiping with a damp cloth produces a perfect cleanliness. I have carried out the same idea with all the shelves, cupboards, and drawers in the house, whether for linen, china, or kitchen utensils, and find them more easily cared for than when arranged with other covers. This really makes a good substitute for the highly recommended glass shelves.—Mrs. C. B.

**To Keep the Closet Floor Neat** Try keeping the children's shoes together in pairs by the use of clothes-pins. This will relieve the mother and the owners of the shoes of constant sorting, and will keep the closet floor from getting disorderly.

**A Bar for the Clothes Closet** Instead of using a broomstick in your clothes-closet to suspend extra coat and skirt hangers, try a nickel bar towel-rack with screws at each end. One can be bought for ten cents, screws and all, and looks very neat. Mine is placed on the under-side of a shelf, is screwed to the bottom of it and gives great satisfaction.—E. S.

**My Home-made Closet** When one has a bedroom without a clothes-closet a very satisfactory substitute may be made with two shelves the same size, about twelve inches wide and as long as desired. One should be placed just at the top of the base-board, the other about fifty inches above it. A narrow board to hold the hooks should be fastened to the lower side of the upper shelf where it comes against the wall. Hooks can also be screwed to the underside of this shelf, utilizing all the space. Finish with two curtains which meet in the centre and slide on a rod at both top and bottom. If the curtain must continue around the end of the shelves that part can be tacked as there is no need to open it there.

If desired a third shelf may be placed about a foot above the upper one and finished with a short curtain. This makes a good place to keep hats, etc., while the lower shelf, which forms the bottom of the clothes-closet and which is really designed to keep out dust, makes a convenient place for shoes.—Mrs. A. H.



# Helps with Children

**A Help for the Nursery** To quickly dry a mattress which has been wet, and this often happens where there are children in spite of the utmost precautions, I fill a hot-water bag with very hot water and lay over the wet place, moving or refilling if necessary. Results are quick and very satisfactory.—Mrs. M. P.

**For Soap Bubbles** When children wish to blow bubbles and have no clay pipes an empty spool is a good substitute.—D. H.

**Home-made Books for Children** One yard of heavy unbleached domestic will make a large book. Cut into leaves the desired size. Hem raw edges and sew together in the middle. For small children paste in pictures of animals, children, farmyard scenes, etc. Larger children find scenes of any one country or nation interesting and instructive.—Mrs. J. E. D.

**For the Children** Try filling a few small wine-glasses with jelly. You will have something dainty to serve at luncheon and a delicacy that simply delights the children. They are pleased to have a little glass of jelly all their own, made especially for them. Even older children delight to take these to their sick friends.—Mrs. E. C. B.

**Care of Baby's Bottle** Many people complain that they cannot turn the nipple of the baby's bottle inside out for cleansing purposes without tearing it. I have found this method easy and entirely successful. Take the rubber end of a lead pencil and press in the small end of the nipple, then draw the larger end down over the pencil and the nipple is turned in a second. A well-rounded stick may be used instead of a pencil, and is, of course, more sanitary.—C. K. S.

**Mid-Morning Lunches** My children are allowed a simple lunch at 10 A. M. and 3 P. M., and I find it a great economy of time, materials, labor, and patience to prepare the bread and butter sandwiches before leaving the breakfast or lunch table, while the materials are at hand, thus often utilizing broken bits of bread and dabs of jam left from the meal. What a comfort later not to be obliged to leave my work to wait on the children, as the lunch is wrapped in waxed paper and put where they can get it themselves when I give permission. As it is thoroughly understood this is all they can have, much teasing is saved both parties.—J. D.



Plan to Secure Children's Help



For the Children



Mid-Morning Lunches

**Plan to Secure Children's Help** Children often neglect to perform the duties that are assigned them, and to secure their undivided interest in their work I have tried the following plan with very gratifying success. I have two slates in the kitchen, and each morning I write on each slate the work that I shall expect each one to do. When a task is completed it may be crossed off, and when the slate is clean it is understood that playtime has arrived. I find the children like this idea, it saves disputes, arranges their work to good advantage, and they try to see which will have the first clean slate.—Mrs. G. P. K.

**The Joy of Variety** When rainy times come and the children are kept indoors they tire of their playthings. I accidentally lose some of the toys. The next rainy day that comes I put them where they "just happen" to find them. They seem like new toys, and the last used pleasures disappear in the same way. By playing this losing and finding game without the children's knowledge they do not tire of their things as soon. Is not the same true of grown-ups with articles of food and with the pretty things around the house? The joy of variety and the refreshment of change is a possibility of improvement for every housekeeper.

**A Children's Club** A friend who had to eke out a small income and was not able to be away from home on account of leaving her aged mother, hit upon the plan of forming a children's club, ages five to twelve, meeting every Saturday from 1.30 to 5.30, dues two dimes. The parents were delighted to have the children in safe, experienced hands every Saturday afternoon, the children enjoyed the games she played with them, the resurrected toys which transformed the living-room into a club-room, and the cookies provided by "Grandma." My friend made \$100 the first year with practically no expense to herself.—M. A. De F.

**To Keep Children's Hair Ribbons Neat** To keep children's hair ribbons from mussing cut a piece of cardboard six inches long and four inches wide. Roll the ribbons on this every night after removing them from the hair. This will save frequent pressing. Cardboard foundations such as described may be covered with silk and would make excellent gifts for the young girls of one's acquaintance.—H. Y.

**In the Nursery** The baby's diapers can be folded cornerwise ready for use instead of folded in squares. I find this a great help.—J. A. G.



# Helps with Shoes and Stockings

## Last Summer's Tan Shoes

When tan shoes are left over, and are out of season, buy a bottle of shoe dye (not blacking) and transform the tan shoes into new black ones. New black buttons must be put on, as the tan buttons do not stay dyed. One coat of dye on the shoes is all that is necessary. A cobbler will do this, but he will charge as much for one pair as your bottle of dye (large enough for several pairs), will cost. Ordinary polishing will keep the shoes in good condition as long as they wear.

## To Make Rubbers Wear

Cut from the side of an old rubber or a heavy piece of broadcloth a piece the shape and a little larger than the heel, and paste inside. One will find that the shoe cuts through the piece pasted into the rubber and the rubber is thus saved. I have worn out two or three inside pieces of rubber to a single pair of rubbers.—J.

## Shoe Lacing Tips

When the tips of shoelaces pull off, twist the ends of the strings and dip into the glue bottle. When dry they are as good, or better, than they were when new.—E. D. P.

## Rubbers that Wear

The mother of two sturdy little girls lessened the cost of rubbers considerably last winter by purchasing the heavy rolled-edge boys' rubbers for her small daughters. She found that boys' rubbers wore about three times as long as the heaviest rubbers manufactured for girls' wear, and cost but little more.—Mrs. C. W.

## Fastening Hose Supporters

I have a useful hint for the mother who uses for her children the hose-supporters which pin to a body. Reinforce the body as usual at the place where the supporter is to be pinned, then sew very firmly, about three-quarters of an inch apart and with heads toward each other, two round eyes, and run the pin of the supporter through these eyes, so that the pull will be on the eyes instead of on the material.—B. L. S.

## For the Family Overshoes

A good way to keep overshoes off the floor is to have a strong tape hung up in a convenient place with spring clothespins attached. Pin the youngest child's rubbers on the bottom pin, next youngest just above, etc. There should be a pin for every member of the family. The hall closet is a good place to have this useful device. By this plan one is able to get one's rubbers in the dark without making a mistake.—J. K. B.



For Children's Rubbers



Pretty Shoes to Match Gowns



For Family Overshoes

## A Stocking Help

Always wash stockings before wearing and holes will not appear in them so quickly.—M. A. F.

## Shapely Shoes

This is a satisfactory and inexpensive substitute for shoe trees. Crowd cotton into the toes of shoes when you take them off, while they are warm from contact with the feet, and all wrinkles and creases will disappear. At the same time rub them with a little vaseline, using a soft cloth, and they will be bright, clean, and pliable as well as shapely.—GAZELLE S.

## For Children's Rubbers

When putting on children's rubbers, to save time and fingers, use a slipper horn.—Mrs. W. L. T.

## Pretty Shoes to Match Gowns

Shoes of delicate colors are hard to find and always expensive. At one time I wanted a pair of light gray shoes, and this is how I managed. A pair of white canvas shoes which were somewhat soiled, I first scrubbed with good white soap and water, using a small brush, then drying them in the sunshine. I mixed a little black and white oil paint until I got the desired shade of gray. This I mixed in a cup half full of the turpentine. Very little of the paint is needed—just enough to color the canvas. Brush the liquid over the shoes with a small paint-brush, and you will be surprised to find how nice they look. They dry with no streaks. Match them in ribbon for ties. Of course, any color may be made to match any gown.—Miss N. B.

## Overshoes, not Needed

If mothers will oil the soles of children's shoes about twice a month with vaseline (not too much), they will find overshoes will not be needed to keep out the dampness.—A. R. M.

## For Tired Feet

Pasting a piece of heavy cloth or felt on the heels of my house shoes I find a good substitute for rubber heels.—M. L. M.

## To Clean White Shoes

My shoe dealer told me nothing was more satisfactory for white kid shoes than a common rubber eraser. I found "art" rubber even better. I also clean gloves, both white and colored, with the rubber.—M. L. W.

## In Washing Black Stockings

To keep black stockings from turning brown use plenty of bluing water.—A. W.



# Toilet Helps

**To Clean the Comb and Brush** Dissolve a tablespoonful of baking soda in a basin of water. Let the comb remain in the solution while washing the brush. Shake the bristles of the brush in the water until all dirt is removed. Do not wet brush handle and back more than is necessary. Rinse in clear cold water.—M.

**To Clean a Sponge** When a sponge smells sour rub the juice of a fresh lemon through it thoroughly, then rinse in lukewarm water several times. It will become as sweet as when new.—G. H.

**Baking Soda for Bathing** The regular use of common baking soda in the bath will be found an efficacious remedy for disagreeable perspiration odors. Slightly moisten a small quantity of soda in the palm of the hand and apply to the parts affected as one would use soap. Allow the soda to remain several moments, then wash off as in the case of soap.—Mrs. Wm. R. T.

**Violet Sachet** The pure and undiluted scent of violets can be obtained in the following way: Secure the blooms. They must be fresh and perfectly dry.—March blown violets are the most fragrant. Remove stems and place in a fruit jar; pour over an equal quantity of corn meal, one-third violets, one-third meal and the remaining space empty. Shake loosely together and screw on lid. Set in a cool place, shaking the contents a little every day, allowing fresh air to enter the jar by removing cover for a few seconds each time. When the flowers turn brown, the work is complete, and meal and blooms are ready to pack into sachet bags. Corn meal is a powerful absorbent of odors, and will retain perfume for years, if kept dry.—R. R.

**A Handy Hamper** A receptacle for soiled clothes may be made very easily from a piece of straw matting—one yard wide and one and two-thirds or almost two yards long. Sew together with strong twine. Make the bottom of the basket and the cover from a piece of matting cut round and bound with a strip of denim or strong cloth to keep it from fraying. The height of the basket is the width of the matting and so the basket itself will not need binding. Strengthen with three barrel hoops, placed at the top, centre, and bottom, and tacked to the matting by brass-headed tacks. Use a larger hoop for edging the cover, which is fastened to it by strong twine. Sew a handle on the cover and on each side to lift it by.



*To Clean the Comb and Brush*



*Individual Towel Racks*



*A Handy Hamper*

**Toilet Soap** When the cake of toilet soap is worn nearly thin enough to break, adhere to the new cake by first immersing both in quite warm water, then press firmly together. When cold it will be one solid cake. Do the same with laundry soap. This does away with small pieces of soap and there is no waste.

**Complexion Wash Rags** Take some cheese-cloth and make as many bags as you wish. Fill each one over half full of oatmeal and scraped Castile soap. These last only about three or four days.—Mrs. B.

**To Remove Unpleasant Odors** When the hands have an unpleasant odor from onions, fish, or cod liver oil, etc., rub and wash the hands in mustard water made in the usual way but with more water. This is excellent.—Mrs. H. S.

**A New Use for the Hot-Water Bag** During excessive heat I found a new use for my hot-water bags. I filled them each night with ice water and laid one at the foot of my bed and the other at the head. They helped to lower the temperature of my body and induce sleep.—Mrs. J. M.

**Individual Towel Racks** A sure way to avoid towel troubles is to have an individual towel-rack in every bedroom. This may be accomplished very cheaply by putting a short sash curtain rod on the back of the bedroom door, and supplying a fresh towel for this rack each day.—E. D. M.

**To Stop Hair Falling Out** Wash the hair in just as hot water as it is possible for the person to endure, then take the scalp and gently pinch all over. This is excellent.—L. M. P.

**A Good Towel Rack** A good towel rack can be made from a roller of a discarded window blind by removing the metal part from one end, sawing the roller the required length, replacing the end piece and nailing the other fixtures on the wall. Paint or enamel the rack and you have one as good as you could buy.—Mrs. D. H. F.

**To Prevent Polish Sticking to the Hands** To prevent stove polish sticking to the hands when polishing a stove, first rub the hands thoroughly with soap and allow it to dry. The polish will then wash off without any trouble.—R. E. D.



# When Thinking of Others

**The Gift Drawer** The gift drawer began as a Christmas aid, but is now a year-round institution of great value. Into it go all pretty boxes, pieces of baby ribbon, good tissue paper, and small articles that do not fit into any particular place in our home. Suggestions read in newspapers are clipped, put in an envelope marked "hints," also a note of the page in a magazine or book too valuable to mutilate, so that reference may be ready when required. Into this drawer go also all pretty scraps that might be suited for constructing small gifts, and many a little trifle picked up when the "gift drawer" is in mind, also, of course, finished bits of handwork. There is always something in the "gift drawer" for birthdays and special occasions, and when Christmas comes around again its aid is invaluable.—Mrs. H. G.



*The Gift Drawer*

**Our Bulletin Board** In the hall under the telephone, stands a small table which we call the "Bulletin Board." Upon it goes the mail that comes for every member of the family absent when the postman calls. Here we keep a pad of paper and a pencil, the latter tied to the table and never taken from it. This receives telephone messages for any absent member of the family, lists of groceries to be taken to the store or telephoned there, and any memorandum apt to be forgotten when "some one goes down town." The bulletin board also receives cards of callers, both social and business, and circulars likely to be of interest to anybody are left there for a day.—H. K. O.



*Our Bulletin Board*

**A Time Saver for the Mother Letter Writer** Here is a simple device by which the busy mother can write half a dozen letters to children away from the family nest, and do it in half an hour, too! Get typewriting paper and sheets of the duplicating carbon paper used in typewriting. Suppose there are four letters to write. Take four sheets of paper and between them, with the shiny face down, place three sheets of carbon paper. On top of these write heavily to make the deep imprint, then pull the sheets apart and the letters are ready to send off. When the family news has been retailed in this way the personal heading and a word of cheering individual love and advice is added to each as a postscript, and the newsy personal letters are ready for all the flock in the time it would take to write one.—E. M. B.

**A Beneficial Club** A decided "Help for Housekeepers" is a Town and Country Club, which can be formed by the ladies of any small suburban town and those of a nearby city. In these days of trolley cars, transportation

is easy, and while the object of the club may be charitable, educational or literary it should have a brief time for "Experiences." These are frank accounts and information concerning both city and rural life, for both types of humanity have much to learn from each other. The city woman can tell the country woman any number of interesting facts about shopping; where to get certain things, how to buy to advantage, etc., while the city woman has much to learn from the country woman regarding birds and flowers, gardening, cooking of many old-fashioned delicacies that are not in recipe books, etc. The country woman needs to have her city sister's example in little matters of speech and dress, while the country woman can teach a wholesome lesson of simplicity and directions for general healthful living.—S.

**Fair Exchange** Some years ago I had a navy blue chiton broadcloth suit in excellent condition, and still in good style, although it had done duty for two seasons. One day the idea occurred to me to try and exchange it for something that I needed, so I published an advertisement in another city, describing the suit and offering to exchange it for fancy needlework. Several replies resulted, and I wrote to a woman who lived on an isolated ranch, and had a husband who thought women needed neither money nor good clothes. I sent her the suit, and she embroidered some exquisite lunch-cloths in exchange, I furnishing the materials. Since then I send her all of my discarded garments and hats, and never have to buy linens for Christmas or wedding gifts.—Mrs. C. A. S.

**Correspondence Help** I have a number of friends with whom I keep up a regular correspondence, and I have found that it simplifies the task greatly to keep envelopes addressed to them in a convenient place. Into these I slip newspaper cuttings, notes of things which interest that particular correspondent and memoranda of various subjects to be written off.—E. C. A.

**Housekeeping Calendar** A calendar arranged according to individual preferences with spaces for jotting down details about purchases, prices for staple articles during the month, and other interesting facts, would soon be found a help when compared month by month and year by year. Made with ornamental covers, such a calendar could be decorative enough for a gift.—Ex.

**An After-Holiday Expedient** It is a wise plan to make a list of friends remembered and one's particular gift to each, when the holidays have come and gone, to avoid duplicating.



*Housekeeping Calendar*

# Helps when Shopping and Traveling

## Quick Shopping

As it is a matter of surprise to some of my friends how I accomplish so much shopping in the limited time between trains, perhaps my plan may help some one else. In the first place, I keep a handy pad and pencil on my desk, on which I write everything that is needed when the want occurs. Before I go shopping I copy from this list the things I intend to buy or investigate that day, grouping them according to kind,—as drugs, dry-goods, etc., and arranging them according to the stores I am likely to visit. When I leave the train I go directly to the farthest place and make my purchases along the route back, thus being as long as possible without parcels and saving return trips. If I wish to go afterwards to the club or to make calls I leave my shopping-bag at some convenient place, thus saving my strength.—E. G. H.

## When Traveling

Any one who travels much will find it better to pack as much as possible in pasteboard boxes which fit the trunk well. Thin starched pieces which muss so easily are kept from wrinkling in this way. If the boxes are labeled "Waists," "Skirts," "Fancy-work," etc., it will save opening the wrong boxes when one is hurried.

**A Help for Summer Packing** I pack my large sailor and dressy lace collars by the following device, without folding, and they are ready for use at the end of a journey. I have two large pieces of pasteboard, the dimensions of the largest collar. These may be covered with fancy silk or cretonne and the bottom cover should have ribbons attached for tying securely. Within these place the collars flat and completely open. One of these collar-holders makes an excellent gift, and is not only practical but attractive if covered with some dainty material.—Mrs. G. R. L.

**Little Help in Traveling** A nice way to keep collars, jabots, ribbons, and such things smooth when packing in a suit-case, is to put them between the different leaves of a magazine. This takes up less room than a box in a suit-case, and is very convenient when removed to the dresser-drawer, as it keeps these small articles smooth and nice.—N. M.

**A Use for Old Spools** Do not throw away the spools when empty, keep them until you go away next summer, and use them to slip over the nails or cheap hooks found in many cottage closets. This will save many a waist and gown.—Mrs. A. McA.



A Help for Summer Packing



Emergency Dress Hangers



A Safety Device for the Locked Door

## A Help When Moving

When household goods are to be packed for moving or storage, it will be the greatest convenience if the box (or barrels) are numbered and a list taken of the articles as they are put in boxes or barrels, the number of the box or barrel put on the list.—H. L.

**To Travelers** On a trip South, a friend suggested that I pin my dress to the curtain of the berth with safety-pins. I did so, and in the morning there was not a wrinkle to be seen.—Mrs. L. R. C.

## A Child's High Chair

When away from home and there is no high chair available for a child, take four door protectors and screw on the bottom of the four legs of an ordinary dining-room chair. This raises it a good bit. The protectors can be easily removed without marring the furniture.

## Emergency Dress Hangers

When visiting sometimes, or when on a journey where one cannot carry all they wish, inconvenience may be experienced because of an inadequate number of dress-hangers in the closets. Try a newspaper rolled and tied in the middle with a string. Turn the ends down and you have a hanger just as good for a light-weight dress, and one which will keep it free from wrinkles.—M. H.

## A Bed for Baby While Traveling

A unique and comfortable bed for baby while traveling may be made of a Japanese straw telescope traveling-case. Line the bottom piece as prettily as you please and tack a little flounce all around the edge of the top, letting it hang over the outside. This flounce may be folded back in the case when the cover is put on, or may be dispensed with entirely if desired. Put a little mattress and tiny pillow in, or simply a good sized pillow for a mattress, and some coverings, and baby will have a very comfortable little bed. When he is wide-awake all his belongings may be carried in the case, the cover being strapped on. When baby is occupying the wee cot all the clothing, etc., may be placed in the cover. This convenience helps both mother and child.

## A Safety Device for the Locked Door

If one is nervous about strange doors when away from home take a heavy piece of wire, bend double, hang on the door-knob and slip the ends through the key. The key cannot then be turned or pushed out of the keyhole.—Mrs. I. H.

# The Everyday Housekeeper's SCRAP BOOK

These four blank pages constitute a little Scrap Book in which you can paste any additional "Helps" you may wish to save.

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KITCHEN ECONOMIES





CARE OF PLANTS

IN THE SICK ROOM



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**For  
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The Priscilla Cook Book is *thoroughly* practical. It is designed to give simple, wholesome, full-flavored dishes that will add to the pleasure of every meal. Not only will the recipes selected provide dishes that are dainty and appetizing, but the foods suggested are body and brain builders as well.

For convenience, the recipes have been arranged in 40 groups, each group representing a different branch of the art of cooking; besides which, various combinations of dishes are suggested in the form of well balanced menus for breakfasts, luncheons, dinners and special occasions. Whenever Fish and Meat Sauces, Salad Dressings, Pudding Sauces, Frostings and Fillings are called for, full directions for making are given.

*The 40 groups of recipes are headed as follows:*

Soups	Uses for Sour Milk
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Shell Fish	Cookies and Wafers
Fish and Meat Sauces	Hot Puddings
Meat	Pudding Sauces
Cheaper Cuts of Meat	Cold Desserts
Meat Substitutes	Pies
From Leftovers	Pastry Desserts
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Vegetables	Beverages
Potatoes	With the Chafing Dish
Ways with Eggs	Candy Making
Omelets	Sick-Room Cookery
Fish and Meat Salads	School Lunch
Fruit and Vegetable Salads	Canning and Preserving
Salad Dressings	Pickles
Cheese Dishes	Jams and Jellies
Uses for Stale Bread	Frozen Desserts

There are 442 recipes altogether. There are also four pages of menus, prepared for the different seasons and for the numerous special occasions which come up during the year.

Fannie Merritt Farmer, the Editor of the Priscilla Cook Book was perhaps the most famous culinary expert and writer in the country. She was the author of the Boston Cooking School Cook Book and was for many years head of the School of Cookery which bears her name. For many years also Miss Farmer conducted the Cooking Department in The Modern Priscilla.

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**Priscilla Publishing Company, Boston, Mass.**



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### THE MODERN PRISCILLA SAYS TO YOU

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